

Laurent Perrier

La Cuvée



TASTING NOTE

Fresh and textured, with lemon-sharp acidity, this has a high proportion of Chardonnay, giving it a lemon biscuit nose and a sherbet finish.

VITICULTURE

The grapes come from more than 100 crus selected by Laurent-Perrier.

VINIFICATION

Grapes sourced from over 100 different plots (Crus). Only juice from the first pressing (the best) is used. Stainless steel fermentation, to preserve all the freshness. All wines undergo Malolactic Fermentation (MLF) to soften acid and add richness. Wines are aged for at least 4 years prior to release, with a good portion of this time resting on lees.

FOOD MATCHING

The ideal aperitif but also excellent throughout the meal particularly with fish and seafood dishes.

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Chardonnay (45%), Pinot Noir (40%), Pinot Meunier (15%)
CLOSURE	Natural Cork
SKU CODE	131061NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.15
TOTAL ACIDITY	7.5g/l Tartaric
RESIDUAL SUGAR	12g/l
SKU	131061NV