Laurent Perrier

La Cuvée Half



WHITE CHAMPAGNE & SPARKLING

FRANCE

CHAMPAGNE

SUITABLE FOR VEGANS

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 55 crus selected by Laurent-Perrier.

VINIFICATION

Laurent-Perrier's flagship, delightfully. Comprising 55+ Crus. Aged for 3+ years then maturing an extra 6 months. Average yield: 205 litres from 400 kg grapes, the 'premiere cuvee.' A max of 615 litres can be reached with an additional 410 litres from 400 kg grapes. This brut stems from a skillful blend of chosen vineyards, first pressings, and finest wines

FOOD MATCHING

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

SIZE	37.5cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Chardonnay (45%), Pinot Noir (40%), Pinot Meunier (15%)
CLOSURE	Natural Cork
SKU CODE	131006NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.15
TOTAL ACIDITY	3.15g/l Tartaric
RESIDUAL SUGAR	12g/l
SKU	131006NV