

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.

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|-----------------|---|
| 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 |