

Laurent-Perrier,
La Cuvée Brut NV
Tours-sur-Marne, Champagne, France



PRODUCER

Laurent-Perrier was founded by Eugene Laurent in Tours-sur-Marne in 1812. While they are known first and foremost for their Rosé, they are now one of the most highly-regarded Champagne houses due to the quality of the entire range, all vinified by winemaker Michel Fauconnet. This extends from the non-vintage Brut to the Vintage and the iconic Grand Siècle Brut, which competes with the very best that Champagne has to offer.

VINEYARDS

Laurent-Perrier owns 150 hectares of land, which produces 10% of what is needed to make the 'La Cuvée.' The other 90% is bought in from over 100 Grand Crus villages. The Laurent-Perrier vines are planted on chalky soils which are typical of the Champagne region. The chalk subsoil holds sufficient water and provides good drainage when it is wet to prevent roots becoming water logged.

VINIFICATION

The grapes were gently pressed with only the free-run juice used. Fermentation took place in stainless-steel tanks before being bottled. Secondary fermentation occurred in bottle and the wine was aged in the cellars. The wine was given a light dosage to enhance its balance and freshness.

TASTING NOTES

In the glass, 'La Cuvée' is pale gold in colour with fine bubbles and a persistent mousse. This wine has aromas of fresh citrus and white flowers. On the palate, notes of peach and white fruits carry through to the long finish.

AWARDS

International Wine Challenge 2018, Silver

Grape Varieties	55% Chardonnay 35% Pinot Noir 10% Meunier
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Closure	Natural Cork
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ABV	12%
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Residual Sugar	7.9g/L
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Acidity	6.6g/L
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Wine pH	3.06
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Bottle Sizes	37.5cl, 75cl, 150cl
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Notes	Vegetarian, Vegan
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