

Laurent-Perrier,  
**Cuvée Rosé NV**  
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

Only Pinot Noir is used for this Rosé. The grapes are grown in ten different Crus or villages, which are considered to be among the finest villages in Champagne, including Ambonnay, Bouzy, Louvois and Tours-sur-Marne.

## VINIFICATION

Unlike most Rosé champagnes, Laurent-Perrier Cuvée Rosé Brut is made by the Saignée method, which draws the pink Pinot Noir juice from the fermenting black grapes (and not by blending red and white wines together). It is cellared on its lees for over four years prior to disgorgement and release

## TASTING NOTES

Laurent-Perrier Rosé is salmon pink in colour, with clean, intensely fruity flavours of fresh strawberries, raspberries and wild cherries. It is rounded and supple on the long finish, which is supported by precise acidity and a medium body.

## AWARDS

Decanter World Wine Awards 2021, Silver Medal  
International Wine Challenge 2018, Silver

Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Michel Fauconnet</b>
Closure	<b>Natural Cork</b>
ABV	<b>12%</b>
Bottle Sizes	<b>75cl, 150cl</b>
Notes	<b>Vegetarian, Vegan</b>