



CHAMPAGNE LAURENT-PERRIER

Cuvée Rosé Brut



\$116.50

* Suggested retail price



	Product code	158550
	Licensee price	\$102.54
	Format	6x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Sparkling wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Champagne
	Subregion	Vallée de la Marne
	Appellation	Champagne
	Varietal(s)	Pinot Noir 100 %
	Colour	Rose
	Sugar	Brut
	Sugar content	8,8
	Closure type	Cork

ABOUT THIS WINERY

Some houses are not just producers, they are quite simply icons. In place since 1812, at the crossroads of the three great wine regions of the Marne, Grand Cru in Champagne, Laurent-Perrier makes exquisite threads of bubbles that are found in 147 countries. Beholden to the one who forged the style and reputation of the House, Bernard de Nonancourt, the House stands out for its spiritual independence and daring.

TASTING NOTES

An elegant dress whose color evolves towards a pretty raspberry hue and salmon undertones. A fresh nose and a wide range of red fruits: raspberry, currant and strawberry. On the palate, a frank and supple attack that offers the sensation of diving into a basket of red fruits.

Pairings with tuna, lamb, grilled shrimp and a strawberry charlotte.

PRODUCT NOTES

The Cuvée Rosé was launched in 1968. The Requirement: the quest for perfection at all stages of production, Cuvée Rosé is recognized for its consistency and high quality, as well as its intensity of red fruits.

PRODUCTION NOTES

About ten Crus from the South and North sectors of the Montagne de Reims such as Ambonnay, Bouzy, Louvois and Tours-sur-Marne. The grapes are sorted and destemmed before placing in the vat. A maceration of 48 to 72 hours following the harvest results in unequaled aromas, revealing all the richness of the best Pinot Noir wines



- 92 Points -
Wine Advocate

- 92 Points -
Vinous

