



CHAMPAGNE LAURENT-PERRIER

La Cuvée Brut



\$76.00

* Suggested retail price



	Product code	340679
	Licensee price	\$67.32
	Format	6x750ml
	Listing type	SAQ General listing
	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)	Chardonnay 50 %
	Varietal(s)	Pinot Noir 35 %
	Varietal(s)	Pinot Meunier 15 %
	Colour	White
	Sugar	Brut
	Sugar content	9,9
	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

A pale gold color and very fine and persistent bubbles. A delicate nose with aromas of fresh citrus fruits and white flowers, complemented by notes of vine peach and white fruits. A perfect balance between freshness and finesse with fruity flavors very present at the end of tasting.
Pairings as an aperitif, oysters, caviar, white fish and white meats.

PRODUCT NOTES

This wine is made from the purest grape juice, which alone allows Laurent-Perrier to develop "La Cuvée", a champagne wine of great finesse and a beautiful freshness obtained after long aging in our cellars. .
The choice of a high percentage of Chardonnay is the basis of Laurent-Perrier's style and personality. Purity, freshness and elegance are the sought-after characteristics for this wine which introduces you to the spirit of the House.



- 91 Points -
Wine Advocate

18 Pts/20 Pts
Bettane & Desseauve

