

Laurent-Perrier HARMONY

SWEETNESS AND DELICACY

The general movement towards drier wines, together with the habit of drinking champagne as an aperitif, has popularised the consumption of brut champagnes. However, many wine-lovers still enjoy the sweetness of past pleasures provided by a Demi-Sec.

Harmony is a Demi-Sec wine, rounded and delicate, thanks to a high proportion of Chardonnay and a well-balanced dosage.

BLENDING AND WINE MAKING

Grape varieties: Chardonnay 45%*
Pinot Noir 40%*
Meunier 15%*
+ Reserve wines at least 10% and sometimes over 20%*
to ensure perfect consistency in the Demi-Sec.

Crus: more than 55 crus* used in its composition.

Dosage: 40g/L. The wine is dosed with a liqueur made up from cane sugar dissolved in wine from the same cuvée.

Ageing: 3 years.

SENSORIAL CHARACTERISTICS

A brilliant and intense golden yellow in colour.

An intense and rich nose with notes of dried fruit (almonds and hazelnuts) as well as toasted or grilled aromas. After a few years of ageing, the nose evolves towards deeper notes of honey and pine resin.

Full-bodied and generous, it is a rich wine with a rounded feel.

Serve between 6°C and 8°C.

WINE/FOOD PAIRINGS

This wine brings out the best of sweet/savoury dishes and pairs particularly well with desserts and pastries. It adds depth and flavours to dishes.



●
A percentage of Chardonnay among the highest in its class.

●
A selected blend with a controlled dosage for a sophisticated Demi-Sec.

●
A prolonged ageing, more than double that of the average appellation.



*These quantitative data may vary and are given for illustrative purposes.