

# Laurent-Perrier CUVÉE ROSÉ

## THE ULTIMATE

La Cuvée Rosé was created in 1968 from the boldness and know-how of the House of Laurent-Perrier. Perfected at each stage of its making, Cuvée Rosé is acknowledged for its consistency and its high quality.

It is characterized by its ripe red fruit aromas, a high intensity and great freshness.



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Pioneer of rosé brut champagnes, the Cuvée Rosé is the benchmark of its category.

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Made from the best crus of the Montagne de Reims and the House's vineyards.

### BLENDING AND WINE MAKING

Grape varietal: Pinot Noir 100%

Crus: 10 different crus located mainly in the South and North areas of the Montagne de Reims - including the famous Côte de Bouzy - notably from the finest crus of Ambonnay, Bouzy, Louvois and Tours-sur-Marne.

The grapes from carefully selected plots are sorted and destemmed before vatting. The maceration - lasting from 48 to 72 hours depending on the harvest - helps the extraction of the colour and the development of the full aromatic richness of the Pinot Noir.

Ageing: 5 years minimum.

### SENSORIAL CHARACTERISTICS

Elegant, with colour changing naturally from a pretty raspberry hue to salmon-pink.

A precise nose of extraordinary freshness and a wide range of red fruits: raspberry, redcurrant, strawberry, black cherry.

A fresh and sharp attack for this supple and rounded wine. On the palate, it offers the sensation of plunging into a basket of freshly picked red berries. Serve between 8°C and 10°C.

### WINE/FOOD PAIRINGS

Its aromatic depth makes it ideal for pairing with marinated raw fish, grilled prawns, exotic dishes, Parma ham and red fruit desserts. Those who are more daring will try it with Asian or Indian cuisine.

