

Laurent-Perrier

BRUT MILLÉSIMÉ

2008

RARELY VINTAGED



Laurent-Perrier very rarely makes vintages, declaring less than one out of two years compared with the market average of over three out of four years.

Exclusively crafted from the best Crus - Chardonnay grapes from the Côte des Blancs and Pinot Noir grapes from the Montagne de Reims.

The Vintage is the choice of an exceptional year from which only a selection of the Chardonnay and Pinot Noir Grands Crus will enter into a future iteration of Grand Siècle. It is a rare and outstanding wine that expresses the character of the year in the Laurent-Perrier style.

2008 was characterized by a cold but not harsh winter and a dull and rainy spring. Harvest started mid-September in dry and cold conditions, perfect weather for healthy grapes which provided attractive Chardonnays and Pinots Noirs. These high quality grapes revealed an outstanding aromatic richness that boded well for an exceptional Vintage.

VINIFICATION, BLENDING AND AGEING

Grape varietals: Chardonnay 50%
Pinot Noir 50%

Crus: Chardonnay from the Côte des Blancs: Chouilly, Cramant, Avize, Le Mesnil-sur-Oger. And Pinot Noir from the Montagne de Reims: Ay, Verzy, Verzenay, Tours-sur-Marne, Louvois, Bouzy.

SENSORY CHARACTERISTICS

The Vintage is white gold in colour with a fine sparkle. The nose displays both mineral and chalky notes giving way to elegant grapefruit and white fruit aromas. On the palate it is lively, the wine has depth with a persistent freshness and notes of bitter orange and lemon on the finish. Best served between 9°C and 11°C.

WINE/FOOD PAIRINGS

The Vintage 2008 is a true wine for the table. It pairs well with textures that are tender and delicate such as shellfish, noble fish, poultry and veal fillet.

