

# Grand Siècle

by

**Laurent-Perrier**

## RECREATING THE PERFECT YEAR



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- 100% Grands Crus.

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- A blend of 3 outstanding years declared as vintage by Laurent-Perrier, chosen for their complimentary traits: one year for structure, one year for finesse and one year for freshness.

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- Can be enjoyed at a temperature between 10°C and 12°C to fully appreciate its aromatic richness.

The idea of Grand Siècle was born from a simple observation: that nature would never provide the perfect oenological year, but that thanks to the art of assemblage, Laurent-Perrier could in fact create it.

Going well beyond rare vintages, Grand Siècle is created choosing not one but three exceptional years which complement each other perfectly. We must then wait for at least 8 years of ageing in our cellars before it can be enjoyed.

The pinnacle of the art of blending, Grand Siècle is the unique expression of the pursuit of excellence in Champagne; it is to: "blend the best with the best to obtain the best".

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### BLENDING AND WINE MAKING

Grape varieties: Majority of Chardonnay 55%\*  
Pinot Noir 45%\*

Crus: Assembled exclusively from 11 of the Champagne region's 17 Grands Crus plots of Chardonnay and Pinot Noir grapes. In Pinot Noir: Ambonnay, Bouzy, Mailly. In Chardonnay: Avize, Cramant and Le Mesnil-sur-Oger.  
Ageing: 7-8 years [bottle & magnum].

### SENSORIAL CHARACTERISTICS

"Starry bright" in character with a fine effervescence. An intense and complex nose of slightly candied fruits, followed by aromas of fresh pastry, grilled almonds, subtle hints of honey and gingerbread. Well-rounded and developed, the wine brings a feeling of fullness while its beautiful minerality leaves an outstanding sensation of freshness -Grand Siècle offers a perfect balance between strength and delicacy.

### WINE/FOOD PAIRINGS

Grand Siècle pairs with high quality products and refined dishes, particularly "surf & turf" combinations, seafood and noble fish.

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

