

Laurent-Perrier

ULTRA BRUT

CHAMPAGNE

IN ITS PUREST FORM



●
First champagne wine without any dosage.

●
Exclusively crafted from years selected for their perfect balance between maturity and low acidity.

●
A specific blend, not a Brut that has any dosage.

Pioneer of the Brut Nature category, Ultra Brut is a wine with no added sugar. It expresses the quintessential character of champagne and was known as a "Great Wine without sugar". Launched in 1981, Laurent-Perrier Ultra Brut is a true illustration of the House's know-how.

BLENDING AND WINE MAKING

Grape varieties: Chardonnay 55%*
Pinot Noir 45%*
+ Reserve wines: one or two reserve wines, from a complementary year.

Crus: 15 crus* are used in its composition.

Zero dosage: The bunches of grapes are rigorously selected to ensure that only grapes with high sugar levels and low acidity are retained. These conditions are necessary to create a finished champagne that has the required balance without any dosage.

Ageing: ideal ageing of 6 years minimum.

SENSORIAL CHARACTERISTICS

A very pale and crystal-bright in colour.

Intense and complex on the nose with a wide range of aromas, including fruits (citrus and white fruit), flowers (honeysuckle) and iodine notes, which give off an impression of freshness.

This airy and delicate wine of a surprising length is characterised by high purity of taste, a long and non-saturating finish.

Serve between 8°C and 10°C.

WINE/FOOD PAIRINGS

This wine pairs perfectly with seafood, sushi and a white fish ceviche as well as a young parmesan or a pata negra ham.



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