



## VINTAGE 2006

Laurent-Perrier is selective when declaring vintages – rarely declaring them and only in the very best years with a unique character. Thus the Vintage 2006 is an exceptional wine and while it maintains the signature style of the House's wines, it reflects the unique characteristics of the vintage year.

Laurent-Perrier's vintages have excellent ageing capacity.

### THE 2006 HARVEST

The wine-growing year began with a cold winter, but not so cold as to damage the vines. Spring was generally mild with very few frosts, except in early April. Rainfall was normal. Summer was a time of contrasts, with a heatwave and very patchy rainfall in July, while August brought frequent storms, followed by cool, overcast weather and unusually high rainfall. Severe episodes of hail affected 4,750 hectares in 71 municipalities. The grapes were harvested between 7th and 25th September, depending on the sector. Ripeness levels in an abundant harvest were satisfactory, if uneven.

### BLEND

Grape varieties: Chardonnay 50%, Pinot Noir 50%

Crus: Pinot Noir from the Montagne de Reims: Verzy, Verzenay, Mailly, Louvois, Bouzy and Chardonnay from the Côte des Blancs: Chouilly, Cramant, Oger, Mesnil-sur-Oger.

### WINEMAKING AND MATURING

The 2006 Chardonnays were richly complex and aromatic (white fruits, citrus, white flowers, etc.), endowing the wines with elegance and delicacy. Well-balanced and rounded, they offered considerable ageing potential, ensuring that most were ideal for use in a vintage cuvée.

The Pinots Noirs were outstandingly rich, marked by hints of berry fruit and cherry combined with robust body and complexity.

### TASTING

Appearance: A light yellow with delicate beading.

Aroma: A delicate, subtle nose with aromas of fresh pineapple, dried apricots and almonds.

Taste: A very pleasant, rounded attack, followed by a marked sense of balance, with a lively finish offering hints of white peach and mirabelle.

### FOOD MATCHING

The Vintage 2006 pairs harmoniously with fish in sauce, while its roundness and delicacy will prolong your tasting pleasure in the company of poultry or other white meats.

Recommended serving temperature is between 9°C and 11°C.

