CHAMPAGNE

Laurent-Perrier

MAISON FONDÉE
1812

VINTAGE 2002

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Laurent-Perrier is selective when declaring vintages – rarely declaring them and only in the very best years with a unique character. Thus the Vintage 2002 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 2002 harvest

The weather was moderate throughout the growing season and was marked particularly by little rain and a rather mild winter. Spring frost outbreaks, some severe, were experienced in 38 villages. The flowering started in earnest between June 14th and 17th and continued in highly favourable conditions. Fortunately, sunny spells at the beginning of the harvest reduced the effect of the heavy rainfalls towards the end of August. This resulted in a harvest of high quality and excellent maturity.

Blend

Grape varieties: Chardonnay 50%, Pinot Noir 50%

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

Winemaking and maturing

The base wines when tasted in January 2003 displayed Chardonnay with both freshness and intensity, with exotic citrus notes. The Pinot Noir was powerful with aromas of ripe fruits. Given the high quality of these base wines, it was decided to declare 2002 a vintage year. Additional selection occurs at pressing ensuring only the cuvée is used for the final assemblage of some of the best Chardonnay and Pinot Noir crus.

Tasting

Aspect: Golden yellow colour, with green highlights with a steady stream of fine and persistent bubbles.

Aroma: The initial aroma is marked by an attractive fruity character which then evolves displaying notes of ripe fruits and honey (acacia honey).

Taste: Initial impressions are of vivacity and a fine mousse. As its character is gradually revealed, there is a sense of complexity, depth of flavour and a still youthful freshness. The long finish is marked by persistent notes of yellow stone fruits (*mirabelle* plum).

Food matching

Serve at around 10°C. The wine is a harmonious match with seafood. This Vintage 2002 will pair perfectly with carpaccio or grilled scallops, cockle risotto or subtly flavoured fish such as seabass, turbot or John Dory when served with a light sour cream sauce.

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