Laurent-Perrier

Brut Millésimé

2015

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.

This 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.

The year 2015 is characterised by extreme climatic events: a mild, rainy winter giving way to contrasting weather conditions in spring with an icy period followed by extreme heat and summer storms. Cool, dry weather in September allowed for perfect ripening of the grapes.

VINIFICATION, BLENDING AND AGEING

Grape varieties: Chardonnay 50%
Pinot Noir 50%
Crus: Chardonnay from the Côte des Blancs (Chouilly, Oger, Cramant, Oiry) and Pinot Noir from the Montagne de Reims (Tours-sur-Marne, Aÿ, Tauxières, Verzenay, Ambonnay).

SENSORY CHARACTERISTICS

The wine is white gold in colour with a fine and persistent sparkle.
A nose of great complexity offering notes of beeswax, candied lemon, honeysuckle and hawthorn followed by aromas of toast and orange.
A lively attack that gives way to a creamy and elegant palate with notes of candied lemon and honeysuckle.
Best served between 9°C and 11°C.

WINE/FOOD PAIRINGS

The Vintage 2015 pairs well with scallop carpaccio with citrus fruits, sea bass with herb crust or roast chicken with citrus fruits and gingerbread.

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