CHAMPAGNE

Laurent-Perrier

MAISON FONDÉE
1812

Cuvée Rosé

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This champagne is famous for its highly expressive bouquet, which stems from the very careful preservation of the grape's natural fresh red fruit aromas. It is one of the rare rosé champagnes to be made using the maceration (skin contact) technique, which gives it the extraordinary depth and freshness that has made it the benchmark for rosé champagne around the world. Revered by wine-lovers for its flavours and by aesthetes for the beauty of its 16th century-style bottle, the Laurent-Perrier Cuvée Rosé is one of the stars in the Laurent-Perrier range.

Blend

Grape varieties: Pinot Noir 100%

Crus: Blended from 10 different crus or villages considered to be among the finest villages in Champagne, including Ambonnay, Bouzy, Louvois and Tours-sur-Marne.

Winemaking and maturing

Meticulous sorting of the grapes and controlled maceration help the extraction of colour and reveal the full aromatic richness of the Pinot Noir. Part of the winery at Laurent-Perrier has been specially designed to perfectly control the maceration phase. Unlike most rosé champagnes, the basis of the Laurent-Perrier Cuvée Rosé is obtained by drawing the juice from black grapes in the vat, not by blending red and white wines.

It is cellared for at least four years.

Tasting

Appearance: Bright, salmon-pink in colour.

Aroma: Precise and very crisp with a lasting impression of freshness, it has hints of soft red fruits, such as strawberries, redcurrants, raspberries and black cherries.

Taste: Intensely fruity flavours begin clean and well-defined upon entry, the wine then opens up to provide a melange of flavours consisting of fresh strawberries, raspberries and wild cherries. It has great length and is rounded and supple on the finish.

Food matching

Serve between 8°C and 10°C. The Laurent-Perrier Cuvée Rosé makes a delicious apéritif. It pairs very well with charcuterie and poultry, and is an extraordinary match for red fruit desserts. The more daring will try it with Asian cuisine.

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