Grand Siècle

Iteration #17

Recreating the perfect year

Beyond Rare Vintages

Grand Siècle is the inspiration of one man: Bernard de Nonancourt.
As nature will probably never provide the perfect oenological year, for Bernard the art of assemblage allows the creation of this ideal.

GRAND SIÈCLE: THE PRINCIPLES OF ASSEMBLAGE

- Blending the best with the best
- Blended with up to 11 of the 17 Grands Crus of Champagne, from only hand-ticked plots, and selected from exceptional years and chosen for their complementary traits to provide structure, freshness and finesse in perfect harmony.
- Chardonnay always being the majority with the balance being Pinot Noir
- A blend of three outstanding years declared as vintage by Laurent-Perrier

GRAND SIÈCLE ITERATION #17

Component Vintages: 1995 (60%), 1993 (20%), 1990 (20%)

- 1995: noted for its freshness and high quality Chardonnays and full-bodied, complex Pinots Noirs with intense aromas
- 1993: noted for its finesse with Chardonnays that were lively and fine with very fresh aromas and beautifully structured Pinots Noirs
- 1990: noted for its exceptional richness and good acidity. It was characterized by its freshness with very aromatic Chardonnays and Pinots Noirs of high quality, freshness and power which combined to make an outstanding vintage
- Cépages: Chardonnay 55%, Pinot Noir 45%
- Crus: Grand Siècle #17 is blended from a selection of 10 of the 17 Grands Crus
- Chardonnay Grands Crus: Avize, Cramant, Chouilly, Oger and Le Mesnil-sur-Oger. Pinot Noir Grands Crus: Ambonnay, Bouzy, Tours-sur-Marne, Louvois and Mailly
- Matured for 20 years on lees in the cellars before disgorging and 3 years further in bottle
- Dosage 7 grams / litre
- Format: Magnum 150 cl and Jéroboam 300cl

TASTING NOTES

- Aspect: a deep golden colour, fine and lively effervescence.
- Nose: still fresh and powerful, it is open and evolved with subtle hints of honey, a light earthiness and roasted aromas
- Taste: On the palate it is pure and generous displaying depth and finesse ending with a long, yet still fresh finish

FOOD PAIRINGS

- #17 Grand Siècle pairs with the most refined dishes, particularly seafood and noble fish such as Turbot
- Best served between 10°C and 12°C

Discover more about Grand Siècle Iteration #17 at
www.instagram.com/laurentperriergrandsiecle
www.grandsiecle.com