



Beyond rare vintages

RECREATING THE PERFECT YEAR

Vintage in Champagne is usually synonymous with excellence for Prestige Cuvées. Contrarily, Laurent-Perrier has always been convinced that only the art of assemblage can offer what nature can never provide: the perfect year.

The expression of the perfect year is that of a great Champagne wine that over time has developed a depth, intensity and aromatic complexity, yet maintains its freshness and acidity. To create such a wine, Laurent-Perrier will rely on the characteristics of the great vintage years of Champagne: freshness, structure and finesse.

3 IMMUTABLES PRINCIPLES

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A blend of 3 exceptional years, complementary in character.

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A blend with a majority of Chardonnay supplemented by Pinot Noir and selected from 11 of the 17 existing Grands Crus in Champagne.

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A blend benefiting from more than 10 years of ageing in the Cellars.

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Grand Siècle

ITERATION N°23

VINIFICATION, BLENDING AND AGEING

Assemblage of vintage years
2006 (65%), 2004 (20%), 2002 (15%)

- 2006: a vintage noted for its finesse with rich, complex Chardonnays and Pinots Noirs with red fruit aromas.
- 2004: a vintage noted for its freshness and structure with fine, balanced Chardonnays and high quality Pinot Noirs.
- 2002: a vintage noted for its structure with frank, intense Chardonnays and Pinots Noirs with red fruit aromas.
- Grapes varieties: Chardonnay 58 %, Pinot Noir 42 %
- Crus: an assemblage from a selection of 11 of the 17 Grands Crus.
Chardonnay: Le Mesnil-sur-Oger, Cramant, Avize, Chouilly, Oger.
Pinot Noir: Bouzy, Ambonnay, Mailly, Verzy, Verzenay, Tours-sur-Marne.
- Ageing: 14 years on lees.
- Dosage: 7 grams per litre.
- Format: 150 cl Magnum.

SENSORY CHARACTERISTICS

Intense pale yellow colour with highlights evoking the freshness of spring. An intense nose with mixed aromas of candied citrus fruit, honey, summer flowers and a few toasted notes.

The soft attack on the palate coats it with the sensation of silkiness. The finish has the freshness of candied citrus fruit bringing with it length and tension.

WINE/FOOD PAIRINGS

Grand Siècle iteration N°23 pairs with high quality produce and refined dishes, in particular with shellfish such as lobster, noble fish such as a roasted turbot, or with truffled poulard.
Best served between 10/12°C to appreciate fully its aromatic richness.

