Grand Siècle

Iteration N°27

Recreating the perfect year

Grand Siècle was born from the vision of one man, Bernard de Nonancourt: to recreate what Nature alone will never give us — the perfect year.
While vintage in Champagne is generally seen as a synonym for excellence in prestige cuvées, at Laurent-Perrier, we believe that the art of blending can achieve a level of perfection greater than any single year can offer.
The expression of the perfect year is that of a great Champagne wine that has developed deep aromatic intensity, while successfully preserving its freshness and acidity over time, ensuring remarkable aging potential.

3 PRINCIPLES

•

Three exceptional years are selected for their unique character and their ability to guide the blend toward the expression of the perfect year.

•

A majority of Chardonnay complemented by Pinot Noir, sourced from up to 11 Grand Crus selected among the 319 Crus of Champagne.

•

Extended aging on lees: 10 years for the 75 cl bottle, and several more years for the magnum (150 cl).

VINIFICATION, BLENDING & AGING

Blend of the years
2015 (65 %), 2013 (25 %), 2012 (10 %)

• 2015: The year was marked by extreme weather events. A mild, rainy winter gave way to a spring of contrasts, with a cold snap followed by intense heat, and a stormy summer. The cool, dry conditions in September allowed for ideal grape ripening. The Chardonnays are ripe, with yellow fruit aromas, while the Pinots Noirs are opulent and rich.
• 2013: A harsh winter was followed by a cold spring, resulting in a late budburst. The summer brought intense heat and record sunshine. From September, the weather turned very autumnal, leading to slow ripening. Harvest stretched from late September to mid-October — a rare occurrence in the past 20 years. The Chardonnays offer natural freshness and remarkable balance. The Pinots Noirs are delicate and restrained.
• 2012: Winter and spring frosts reduced the yield potential early on. Spring rains were offset by a beautiful summer, resulting in wines of great finesse. The Chardonnays are elegant and well-balanced, and the Pinots Noirs show red fruit aromas.

8 Grands Crus

• 60 % Chardonnay from: Le Mesnil-sur-Oger, Oger, Avize, Cramant.
• 40 % Pinot Noir from: Tours-sur-Marne, Ambonnay, Bouzy, Verzy.

10 years of aging on lees in a 75 cl bottle

SENSORY CHARACTERISTICS

A highly complex nose blending aromas of honeysuckle, candied lemon, hazelnut, and fresh almond, followed by notes of pastry, honey, and roasted tones. A vibrant, energetic, and captivating bouquet.
A fresh and vibrant attack on the palate confirms the aromatic impressions, with flavors of ripe fruit, dried apricot, candied citrus, and hazelnut. The palate is long and harmonious, with refined minerality and a wine full of smooth nuances and vitality.
Serving temperature: between 10°C and 12°C (50°F–54°F).