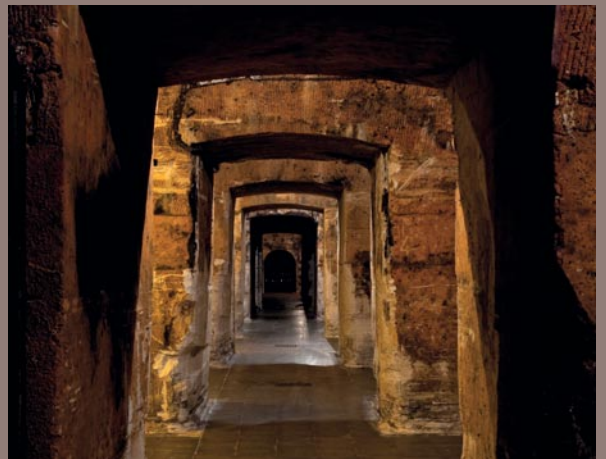


CHAMPAGNE
Laurent-Perrier
MAISON FONDÉE
1812



ULTRA BRUT



ULTRA BRUT

Laurent-Perrier can offer a champagne for every occasion, a wine for every form of enjoyment.

The House of Laurent-Perrier was known in the last century for its 'Grand vin sans Sucre'. This totally natural champagne, without sugar, is a great favourite with connoisseurs who appreciate its combination of vigour and delicacy. This is an original and pure style of champagne.

BLEND

Grape varieties: Chardonnay 55%, Pinot Noir 45%

Crus: The blend is made from 15 principal villages with an average rating of 97% on the échelle des crus.

WINEMAKING AND MATURING

Made only from vintages with the highest level of maturity, the grapes are sorted to retain only those with the optimum natural sugar levels, and the lowest acidity. The wine is aged after the second fermentation for at least four years before being disgorged. Unlike other champagnes, Laurent-Perrier Ultra Brut has no 'dosage' whatsoever and with no sugar being added after disgorging it results in a totally dry champagne.

TASTING

Appearance: Crystal clear and bright. Very fine and strong bead.

Aroma: Intense and refined. The aromas range from flowers (honeysuckle) to citrus and white fruit. The overall impression is very fresh.

Taste: Light and delicate with surprising length. Fruit, flower and mineral flavours mingle to give a wonderfully pure and crisp taste.

FOOD MATCHING

Serve at 8°C to 12°C. Its balance makes this wine an excellent choice for enhancing the flavours of a wide range of dishes. Goes well with seafood or goat's cheeses, as well as spiced Chinese cooking.

