

Laurent-Perrier

Brut Millésimé 2007

Laurent-Perrier has chosen to make vintages very rarely, only selecting the very best years. This makes the Brut Millésimé a rare and outstanding wine that clearly expresses the specific character of a year in the Laurent-Perrier style.

The year 2007 began with an unusually mild winter and was followed by a warm spring. The picking started early in late August with a generous harvest of grapes of great maturity and quality.

Grape varieties:

Chardonnay 50%

Pinot Noir 50%

Exclusively crafted from Chardonnay grapes from the Côte des Blancs and Pinot Noir grapes from the Montagne de Reims

Crus: Pinot Noir from the Montagne de Reims: Verzy, Verzenay, Mailly, Louvois, Bouzy and Chardonnay from the Côte des Blancs: Chouilly, Cramant, Oger and Le Mesnil-sur-Oger.

A light golden colour with a fine effervescence. Very delicate yet direct and bright on the nose offering floral notes and a nice complexity. A bold attack of citrus flavours, great freshness and a touch of salinity. The initial attack gives way to white fruit notes and then bitter orange flavours on the finish.

Serve between 9°C and 11°C.