

**Laurent-Perrier**  
**BRUT MILLÉSIMÉ**  
**1997**

**RARELY VINTAGED**

**THE 1997 HARVEST:**

The year began with arctic temperatures that were followed by spring frosts, then by a series of storms that included hail. Good conditions at flowering and a very hot month of August (4,5°C above average temperatures for that period) were most beneficial, producing high sugar levels together with prominent acidity. Elegance and finesse characterise this beautiful 1997 vintage.

**VINIFICATION AND BLENDING:**

- Grape varieties : Chardonnay 50 %, Pinot Noir 50 %.
- Crus : The most prestigious from the Montagne de Reims: Bouzy, Verzy, Verzenay and, from the Côte des Blancs: Mesnil, Cramant, Oger, Chouilly.

From these distinctive Crus of Chardonnay and Pinot Noir, only the very best quality wines are used for the final blend.

Date of disgorging: April 22<sup>nd</sup> 2021

Dosage: 7g/litre

Only in magnum

**SERVING:**

**SERVE AT AROUND 10°C/12°C**