

Laurent-Perrier
BRUT MILLÉSIMÉ
2000

RARELY VINTAGED

THE 2000 HARVEST :

Winter 1999 is remembered for its rather mild temperatures, with the odd cold outbreaks in November. Spring was rainy in April, followed by changeable weather in May. July was wet with few sunny spells and the summer was sprinkled with hail storms until the end of August. Maturation was eventually attained thanks to fine weather in September.

VINIFICATION AND BLENDING:

- Grape varieties : Chardonnay 50 %, Pinot Noir 50 %.
- Crus : Pinot Noir from the Montagne de Reims: Verzy, Mailly, Ambonnay, Bouzy and Chardonnay from the Côte des Blancs: Avize, Cramant, Oger, Chouilly. (excluding Mesnil-sur-Oger because of August hail).

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 22nd 2021

Dosage: 7g/litre

Only in magnum

SERVING:

SERVE AT AROUND 10°C/12°C