Laurent-Perrier
Brut Millésimé
2004

Rarely vintaged

THE 2004 HARVEST:

The wine growing year began with a relatively uniform winter, followed by a fairly mild spring. The flowering season, although spread out, went well. Hailstorms and gully erosion due to spring storms affected some 3,300 hectares in 44 municipalities. Fortunately, in the space of a few days, the trend was completely reversed thanks to an Indian summer worthy of the name: three weeks of sunny weather with relatively cool nights, extremely favourable to the grape ripening process.

VINIFICATION AND BLENDING:

- Grape varietals: Chardonnay 50 %, Pinot Noir 50 %.
- Crus: Pinot Noir from the Montagne de Reims: Verzy, Mailly, Verzenay, Aÿ, Bouzy and Chardonnay from the Côte des Blancs: Avize, Cramant, Oger, Le Mesnil-sur-Oger and 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: May, 15th 2025
Dosage: 6 g/litre
Only in magnum

SERVING:

Serve at around 10°C/12°C