Laurent-Perrier
Brut Millésimé
2006

Rarely vintaged

THE 2006 HARVEST:

The wine-growing year began with a cold winter, but not so cold as to damage the vines. Spring was generally mild with very few frosts, except in early April. Rainfall was normal. Summer was a time of contrasts, with a heatwave and very patchy rainfall in July, while August brought frequent storms, followed by cool, overcast weather and unusually high rainfall. Severe episodes of hail affected 4,750 hectares in 71 municipalities. The grapes were harvested between 7th and 25th September, depending on the sector. Ripeness levels in an abundant harvest were satisfactory, if uneven.

VINIFICATION AND BLENDING:

- Grape varietals: Chardonnay 50 %, Pinot Noir 50 %.
- 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.

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