

Champagne Laurent Perrier Grand Siecle N.V.



Region

The word Champagne derives from Latin `campania`, or open countryside. However the exception is the area south of the city of Reims, where a group of low hills and valleys provide a unique micro climate, enabling the vine to grow on deep chalk soils. The vineyards of Champagne are planted in three distinct areas. The `Montagne de Reims` is predominately planted with Pinot Noir, the backbone to the Champagne blend, whilst Chardonnay is ideally suited to the chalky slopes of the `Cote de Blancs` south of the town of Epernay. Pinot Meunier dominates the `Vallee de la Marne`, an area susceptible to frosts, which it is more able to withstand, due to later budding. The secret of Champagne is in the blend, where wines from different grape varieties and vineyards are blended to achieve the `house style`.

Producer

Founded in 1812, the house of Laurent Perrier is recognised to be one of the leading Champagne houses. Their success is derived from following long established traditions and respect for nature. The company remains independent and family owned.

Tasting Notes

Only released in exceptional years, Grand Siecle is the flagship of the Laurent Perrier House. Pale gold in colour with a delicate and complex nose, with hints of citrus and white fruits. The palate is complex with a creamy mousse, notes of citrus, hazelnuts, brioche and toast.

Food

A perfect aperitif. The excellent balance, freshness and delicacy of this wine will go well with the most refined lighter seafood or fish dishes such as shrimps, cockles, clams and scallops.

Technical Information

Country	France	Dry/Sweet Style	Bone dry
Region	Champagne	Alcohol Content	12%
Grape(s)	Chardonnay (45%) Pinot Noir (40%) Pinot Meunier (15%)	Closure Style	Cork
Type	Sparkling	Organic/Biodynamic	No
Style	Fizz	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: No Vegan: No
Body Style	Medium bodied		



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