HOUSE OF TOWNEND

Laurent Perrier Blanc de Blancs Brut Nature



Price	£99.99
Code	LAUR235

Brut Nature is a fascinating new release from this famous Champagne house. A Blanc de Blancs, crafted from Chardonnay sourced from prime Grand Cru and Premier Cru vineyards, its base wine is from the superb 2012 vintage and comprises 60% of the blend. Unusually, cellar master Michel Fauconnet selected the reserve wines of a single year, the fabulous 2009 vintage, to make up the balance. The wine was then left to mature for six years, before being disgorged in January 2019. Michel then took another unusual step by bottling his wine with zero dosage, making it the only zero dosage Grande Marque Blanc de Blancs.

Tasting Notes:

The wine has a white gold colour with a fine sparkle. The nose displays minerality and hints of citrus. Crisp fresh and refined, on the palate the wine is balanced and sustained with a finish that is fresh with notes of lemon.

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Specification	
Vinification	A perfect balance between the wines of the harvest and the reserve wines is required before entering the cellar. After cellar aging, the wine is disgorged without any dosage and benefits from a few more months rest in the cellars before being released on the market.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Tours-sur-Marne
Type	Champagne
Grapes	Chardonnay
Genres	Sparkling, Vegan, Vegetarian
Vintage	NV
Style	Brut
Body	Refined, elegant and refreshing
Producer	Laurent-Perrier
Producer Overview	Fired by a passion for Champagne, a respect for traditional values and, most importantly, for people, Bernard de Nonancourt inspired Laurent-Perrier with his independent spirit and creative audacity.
Closure Type	Cork
Food Matches	Fabulous with seafood or shellfish.