HOUSE OF TOWNEND

Laurent Perrier Brut Vintage 2018

Usual Price	£79.99
Discount Price (inc. VAT)	£64.99
Code	LAUR225

The 2008 is considered an outstanding vintage similar to the great 1996 but arguably with better balance and great consistency. Laurent Perrier very rarely makes vintages, declaring less than one out of two years, only selecting the very best years.



Tasting Notes:

The Vintage is white gold in colour with a fine sparkle. The nose displays both mineral and chalky notes giving way to elegant grapefruit and white fruit aromas. On the palate it is lively, the wine has depth with a persistent freshness and notes of bitter orange and lemon on the finish. Serving temperature: between 9°C and 11°C.

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Specification	
ABV	12%
Size	75cl
Drinking Window	Drink now through to 2026
Country	France
Region	Champagne
Area	Tours-sur-Marne
Type	Champagne
Grape Mix	50% Chardonnay, 50% Pinot Noir
Genres	Fine Wine, Sparkling, Vegan, Vegetarian
Vintage	2018
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	The Vintage 2008 is a true wine for the table. It pairs well with food that is tender and delicate such as shellfish, noble fish poultry and veal fillet.
Press Comments	Decanter, January 2022: 93 points “Vintage Champagne Panel Tasting”