HOUSE OF TOWNEND

Laurent Perrier Grand Siècle La Cuvée

Price	£198.00
Code	LAUR035

Grand Siecle is Laurent Perrier's top deluxe cuvee, made from a unique blend of the last 3 greatest vintages. #26 is a blend of 2012 (65%), 2008 (25%), 2007 (10%).

Tasting Notes:

A white gold colour with delicate and persistent bubbles. A very complex nose which mixes honeysuckle, lemon, clementine and fresh butter aromas, followed by notes of hazelnut and a touch of honey. The attack in the mouth is very delicate and fresh with andied lemon and fresh hazelnut aromas. The palate is silky and mineral with notes of honeysuckle, flaked almonds and clementine.



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Specification	
Vinification	To produce Laurent-Perrier's luxury cuvee, Bernard de Nonancourt decided to concentrate on two of the mainstays of Champagne's know-how: the blending of different crus (wines from separate villages) and from different harvest years. The epitome of Champagne blending, Grand Siècle by Laurent-Perrier calls on wines from the finest growths and the very best harvests; years which have been declared as vintages by Laurent-Perrier. Made to be given or shared with friends and family it is a very seductive champagne, totally enjoyable.
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	NV
Style	Brut
Body	Rich, full flavoured and toasty
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	Grand Siècle Iteration Nº26 pairs with high quality produce and refined dishes, including shellfish, noble fish and white meats such as Thai style langoustine tartare and poulet de Bresse.
Press Comments	Wine of the Year 2023' by James Suckling; Jances Robinson: 19.5/20