HOUSE OF TOWNEND

Laurent Perrier Rosé, Magnum

Price	£174.00
Code	LAUR006

A sought after wine in a unique bottle, designed around a bottle found in the Laurent Perrier cellars in the early 19th century.



Tasting Notes:

Bright, salmon-pink in colour. The nose is precise and very crisp with a lasting impression of freshness, it has hints of soft red fruits, such as strawberries, redcurrants, raspberries and black cherries. Intensely fruity flavours begin clean and well-defined upon entry, the wine then opens up to provide a melange of flavours consisting of fresh strawberries, raspberries and wild cherries. It has great length and is rounded and supple on the finish.

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Specification	
Vinification	This champagne is famous for its highly expressive bouquet, whichsteams from the very careful preservation of the grape's natural fresh red fruit aromas. It is one of the rare rosé champagnes to be made using the maceration (skin contact) technique, which gives it the extraordinary depth and freshness that has made it the benchmark for rosé champagne around the world. Revered by wine-lovers for its flavours and by aesthetes for the beauty of its 16th century-style bottle, the Laurent-Perrier Cuvée Rosé is one of the stars in the Laurent-Perrier range. Meticulous sorting of the grapes and controlled maceration help the extraction of colour and reveal the full aromatic richness of the pinot noir. Part of the winery in Laurent-Perrier has been specially designed to perfectly control the maceration phase. Unlike most rosé champagnes, the basis of the Laurent-Perrier Cuvée Rosé is obtained by drawing the juice from black grapes in the vat, not only blending red and white wines. It is cellared for at least four years.
ABV	12%
Size	1.5Ltr
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Tours-sur-Marne
Type	Champagne
Grapes	Pinot Noir
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	The combination of freshness and purity of the Laurent-Perrier Brut has been a major factor in the success of the champagne as an aperitif. Its citrus and white fruit notes - such as vine peach - and its remarkable balance supPorted by subtle bubbles make it the perfect companion for the finer moments in life! A real treat!