HOUSE OF TOWNEND

Laurent Perrier Ultra Brut NV

Price	£67.75
Code	LAUR015

Ultra Brut is a zero dosage champagne; this gives a wine of high crisp steely intent, softened and made more toasty with extra age. The perfect breakfast champagne!

Tasting Notes:

Crystal clear and bright in appearance. Very fine and strong bead. The nose is intense and refined. The aromas range from flowers (honeysuckle) to citrus and white fruit.The overall impression is very fresh. Light and delicate in taste with surprising length. Fruit, flower and minerals flavours mingle to give a wonderfully pure and crisp taste.



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Specification	
Vinification	Made only from vintages with the highest level of maturity, the grapes are sorted to retain only those with the optimum natural sugar levels, and the lowest acidity. The wine is aged after the second fermentation for at least four years before disgorged. Unlike other champagnes, Laurent-Perrier Ultra Brut has no 'dosage' whatsoever and with no sugar being added after disgorging it results in a totally dry champagne. The Blend is made from 15 principal villages with an average rating of 97% on the échelle des crus.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Tours-sur-Marne
Type	Champagne
Grape Mix	50% Chardonnay, 50% Pinot Noir
Genres	Sparkling, Vegan, Vegetarian
Vintage	NV
Style	Ultra 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	Its suitable balance makes this wine an excellent choice for enhancing the flavours of a wide range of dishes. Goes well with seafood or goat's cheeses, as well as spiced Chinese cooking.