

Champagne Laurent BLANC DE BLANC N.V.



Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The `Montagne de Reims` is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south `Cote des Blancs` has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the `Vallee de la Marne`. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the `house style`. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

Producer

Laurent Perrier is recognised to be one of the leading Champagne houses and has a long and interesting history. The house was founded in 1812 when it took its name and was later acquired in 1939 by Marie Louse de Nonancourt and her two sons who operated a resistance movement, one son Bernard redefined the business after the war. Their success is derived from following long established traditions and respect for nature. The company remains independent and family owned.

Tasting Notes

Pale gold in colour with a delicate and complex nose, with hints of citrus and white fruits. Fresh and easy on the palate, with full flavours, plenty of fruit, good balance and length

Food

A perfect aperitif. The excellent balance, freshness and delicacy of this wine will go well with the most refined lighter seafood or fish dishes such as shrimps, cockles, clams and scallops.

Technical Information

Country	France	Dry/Sweet Style	Bone dry
Region	Champagne	Alcohol Content	12%
Grape(s)	Chardonnay (55%) Pinot Noir (30%) Pinot Meunier (15%)	Closure Style	Cork
Type	Sparkling	Organic/Biodynamic	No
Style	Fizz	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		
Sustainable	Yes-sustainable practices		



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