

Laurent-Perrier Cuvée Rosé Champagne 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

Characterised by its ripe red fruit, high intensity and freshness, the Cuvée Rosé is acknowledged for its consistency and quality ensured at every stage from the meticulous sorting of grapes and using the rare technique of 'saignee' where the wine is kept on skins for 3 days. Made with Pinot Noir grapes, this technique gives the wine its unique salmon pink colour and famously expressive bouquet and depth of flavours. The nose is fragrant with fresh strawberries, raspberries and wild cherries. The palate is fresh and crisp, opening up a melange of red fruit flavours that linger on the finish.

Food

A perfect aperitif although quite versatile and can happily complement white meats, lightly spiced Thai dishes, fresh cheeses and red fruit desserts.

Technical Information

Country	France
Region	Champagne
Grape(s)	Pinot Noir (100%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Full bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Dry	
Alcohol Content	12%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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