

*les Réerves*



# Grand Siècle

## ITERATION N°20

### VINIFICATION, BLENDING AND AGEING

#### Blend of the years

**1999 (60%), 1997 (20%), 1996 (20%)**

- 1999: a hot, stormy summer and a rainy September reveal a fine and elegant vintage. The Chardonnays unveil floral notes and the Pinots Noirs are fruity.
- 1997: a very dry July and a very hot August followed a cool and rainy month of June. The diversity of the climate produced wines combining structure, maturity, freshness and balance.
- 1996: a cool spring followed by alternating dry and wet periods during the summer produced balanced wines with a freshness that promises exceptional ageing potential.

#### 8 Grands Crus

- 54% Chardonnay from: Avize, Cramant, Oger, Le Mesnil-sur-Oger.
- 46% Pinot Noir from: Ambonnay, Bouzy, Tours-sur-Marne, Mailly.

**More than 20 years ageing on lees for a 150 cl magnum**

### SENSORY CHARACTERISTICS

Intense and deeply coloured, dominated by gold and platinum shades. Very delicate bubbles bring exceptional finesse and lightness.

A complex nose bringing together the three families of aromas - primary, secondary and tertiary - with hints of candied lemon, toasted notes, a light scent of cappuccino and roasted coffee. After a few minutes, spicy, pastry notes appear highlighting the aromatic richness.

Very silky structure that is almost creamy. The sense of freshness is maintained creating length and breadth weaving together the multi-layered flavours on the palate. Best served between 10°C and 12°C.

### WINE/FOOD PAIRINGS

Grand Siècle Les Réerves Iteration N°20 pairs with high quality produce and refined dishes, in particular with shellfish or noble fish, such as chicken with crayfish.

### RECREATING THE PERFECT YEAR

Grand Siècle was born from the vision of one man, Bernard de Nonancourt: to recreate what Nature alone will never give us, the perfect year.

While vintage in Champagne is generally seen as a synonym for excellence in prestige cuvées, at Laurent-Perrier, we believe that the art of blending can achieve a level of perfection greater than any single year can offer.

The expression of the perfect year is that of a great Champagne wine that has developed deep aromatic intensity, while successfully preserving its freshness and acidity over time, ensuring remarkable aging potential.

### 3 PRINCIPLES

• Three exceptional years are selected for their unique character and their ability to guide the blend toward the expression of the perfect year.

• A majority of Chardonnay complemented by Pinot Noir, sourced from up to 11 Grand Crus selected among the 319 Crus of Champagne.

• Extended aging on lees: 10 years for the 75 cl bottle, and several more years for the magnum (150 cl).

