



Grand Siècle

ITERATION N°22

VINIFICATION, BLENDING AND AGEING

Blend of the years

2004 (55 %), 2002 (30 %), 1999 (15 %)

- 2004: despite a mixed summer, September's warmth and dryness produced well-structured wines with good length, with Chardonnays showing notes of citrus and acacia flowers and fruity Pinots Noirs.
- 2002: the harvest took place in September with sunny weather for ideal ripening of the grapes. The wines are fresh, elegant and complex. The Chardonnays have notes of white fruit and the Pinots Noirs, red fruit aromas.
- 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.

9 Grands Crus

- 55 % de Chardonnay from: Avize, Cramant, Oger, Le Mesnil-sur-Oger.
- 45 % de Pinot Noir from: Bouzy, Ambonnay, Verzy, Tours-sur-Marne, Mailly.

13 years ageing on lees for a 150 cl magnum

SENSORY CHARACTERISTICS

A bright, vibrant pale yellow colour with a steady stream of fine bubbles.
A generous nose with pastry-like notes of hazelnuts, fresh butter and warm croissant.
The wine offers an elegant attack, is tense and balanced between acidity and salinity. The finish is silky and very persistent.
Best served between 10°C and 12°C.

WINE/FOOD PAIRINGS

Grand Siècle Iteration N°22 pairs with high quality produce and refined dishes, in particular, with shellfish or noble fish such as roasted John Dory with a champagne sauce.

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).

