



# Grand Siècle

## ITERATION N°23

### VINIFICATION, BLENDING AND AGEING

### 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).

### Blend of the years

**2006 (65%), 2004 (20%), 2002 (15%)**

- 2006: a hot July followed by a cool, wet August brought finesse and elegance to the wines. The Chardonnays reveal notes of white fruit, citrus and white flowers and the Pinots Noirs, notes of red fruit and cherry.
- 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.

### 11 Grands Crus

- 58% Chardonnay from: Le Mesnil-sur-Oger, Cramant, Avize, Chouilly, Oger.
- 42% Pinot Noir from: Bouzy, Ambonnay, Verzy, Verzenay, Tours-sur-Marne, Mailly.

**14 years ageing on lees for a 150 cl magnum**

### SENSORY CHARACTERISTICS

Intense pale yellow colour with highlights evoking the freshness of spring. An intense nose with mixed aromas of candied citrus fruit, honey, summer flowers and a few toasted notes. The soft attack on the palate coats it with the sensation of silkiness. The finish has the freshness of candied citrus fruit bringing with it length and tension. Best served between 10°C and 12°C.

### WINE/FOOD PAIRINGS

Grand Siècle Iteration N°23 pairs with high quality produce and refined dishes, in particular, with shellfish or noble fish such as lobster stew.

