



# Grand Siècle

## ITERATION N°24

### 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

### 2007 (60%), 2006 (20%), 2004 (20%)

- 2007: a warm spring combined with a mixed summer reveals precise wines with beautiful freshness which will keep over time with Chardonnays with complex aromas of white fruits and citrus and Pinot Noirs with aromas of yellow fruits.
- 2006: a scorching July followed by a humid and cool August brings finesse and elegance to the wines. The Chardonnays reveal notes of white fruits, citrus and white flowers and the Pinot Noirs, notes of red fruits and cherry.
- 2004: despite a mixed summer, favourable heat and dry weather in September offer structured wines with good length with Chardonnays with notes of citrus and acacia flower and fruity Pinot Noirs.

### 11 Grands Crus

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

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

### SENSORY CHARACTERISTICS

A sparkling spring yellow colour and a fine effervescence that supports a delicate and persistent thread of tiny bubbles.

A complex nose with aromas of candied lemon and clementine giving way to notes of toasted bread and fresh hazelnut.

Fresh and mineral at first on the palate with evolving citrus notes. A silky texture offering aromas of honeysuckle and candied lemon. A finish of great complexity and exceptional length. Grand Siècle Iteration N° 24 in magnum offers a perfect balance between tension and depth.

Best served between 10°C and 12°C.

### WINE/FOOD PAIRINGS

Grand Siècle Iteration N°24 in Magnum accompanies great quality produce and refined dishes, meals with fish and meat, white meats, noble fish and shellfish.

