



Grand Siècle

ITERATION N°25

VINIFICATION, BLENDING AND AGEING

Blend of the years

2008 (65%), 2007 (25%), 2006 (10%)

- 2008: the cool, sunny summer produced complex, well-structured wines for an outstanding vintage with high quality Chardonnays and Pinots Noirs revealing exceptional aromatic richness.
- 2007: a warm spring, the effects of which were mitigated by a mixed summer, revealing straightforward wines with a beautiful freshness that will keep over time, with Chardonnays having complex aromas of white and citrus fruits and Pinots Noirs with aromas of yellow fruits.
- 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.

9 Grands Crus

- 60% Chardonnay from: Avize, Cramant, Oger, Le Mesnil-sur-Oger.
- 40% Pinot Noir from: Ambonnay, Bouzy, Verzy, Tours-sur-Marne, Mailly.

12 years of aging on lees in a 75 cl bottle

SENSORY CHARACTERISTICS

Brilliant in character with a white gold colour.

An intense nose of fresh citrus fruits followed by subtle aromas of grilled almonds and brioche.

The wine has a fresh and toasted attack. The finish is persistent with notes of citrus fruit. Grand Siècle Iteration N°25 has exceptional aromatic depth.

Best served between 10°C and 12°C.

WINE/FOOD PAIRINGS

Grand Siècle Iteration N°25 pairs with high quality produce and refined dishes, in particular, with shellfish or noble fish such as scallop carpaccio and truffles.

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).

