



*Brut L-P
by Jean-Baptiste Heryns*

LP BRUT

While champagne shows the character of a specific harvest, non-vintage brut exemplifies the style of a particular House. Freshness, elegance and balance, all of which are typical of Laurent-Perrier's wines, are found in the Brut L-P year after year.

Chardonnay, is the dominant grape variety and its proportion is unusually high for a non-vintage champagne blend, being double the average. The blend is made of wines from more than 55 crus or villages and between 10 and 20% of reserve wines are used. Brut L-P is aged on its lees for approximately three years and only a very light dosage is used to preserve its balance and natural freshness.

The colour is a pale golden hue, with fine and persistent bubbles. The nose is fresh and delicate, showing good complexity with its hints of citrus and white fruit. With its elegant style, Brut L-P has led the way in making champagne the ideal apéritif. Perfectly balanced, with crisp flavours and finesse, it is also an ideal companion for fish, poultry and white meat.

GRAPE VARIETIES: Chardonnay 45%, Pinot Noir 40%, Pinot Meunier 15%. (Chardonnay proportion is double the average in Champagne.)

CRUS: The blend is made of wines from more than 55 crus or villages with an average vineyard rating of an impressive 94%. At least 10%, and sometimes over 20% of reserve wines are also used to ensure perfect consistency in the Brut L-P.

WINE MAKING AND AGEING: Brut L-P is aged on its lees for approximately three years - whereas the requirement is only 15 months in Champagne. Only a very light dosage (12 grams per litre) is used to preserve its balance and natural freshness. After dosage, all Laurent-Perrier's wines are cellared for a further three months prior to shipping.

Exact proportions may vary slightly from one cuvée to another. They are shown here as a guideline.