



*Laurent-Perrier Ultra Brut
by Jean-Baptiste Herysh*

ULTRA BRUT

Its creation is contemporary like that of Nouvelle Cuisine. Similar to this lighter, purer way of preparing food, Laurent-Perrier Ultra Brut appears without make-up, in its natural form. It is a brut nature champagne, that is, with no dosage, and making it requires considerable know-how. Its style appeals to a growing number of wine-lovers who discover with it many new ways of enjoying champagne.

The blend combines a small majority of chardonnay with pinot noir and is made exclusively with grapes from very ripe harvests. Bunch selection is rigorous, to ensure that only the grapes with high sugar levels and low acidity are retained. These conditions are necessary to create a finished champagne that has the required balance without any dosage. The ageing is long, lasting for at least four years.

Its delicate finish, which leaves the palate fresh, and its subtle balance make this the most versatile champagne in Laurent-Perrier's range. Its capacity to bring out flavours in food makes it ideal from apéritif to dessert. This champagne pairs well with caviar or foie gras, seafood or oysters - and even accompanying a cigar at the end of a meal.

ASPECT: Very pale and crystal-bright in colour.

AROMA: Intense and complex on the nose, with a wide range of aromas, including citrus and white fruit and flowers, such as honeysuckle. The combined effect gives off an impression of freshness, much like ocean air.

TASTE: Airy and delicate, yet surprisingly long. Floral and fruit flavours combine with mineral notes to give a wine that is pure without being austere. The finish is long and leaves the palate clean.

GRAPE VARIETIES: Chardonnay 55%, Pinot Noir 45%.

CRUS: Made exclusively from grapes from very ripe harvests and blended from fifteen crus or villages with an average rating of 97%.

WINE MAKING AGEING: Bunch selection is rigorous, to ensure that only the grapes with high sugar levels and low acidity are retained. These conditions are necessary to create a finished champagne that has the required balance without any dosage. The ageing is long, lasting for at least four years.