



CUVÉE ROSÉ BRUT

This champagne is famous for its highly expressive bouquet, which stems from the very careful preservation of the grape's natural fresh red fruit aromas. It is one of the rare rosé champagnes to be made using the maceration (skin contact) technique, which gives it the extraordinary depth and freshness that has made it the benchmark for rosé champagne around the world. Revered by wine-lovers for its flavours and by aesthetes for the beauty of its 17th century-style bottle, the Cuvée Rosé Brut is one of the stars in the Laurent-Perrier range.

Meticulous sorting of the grape bunches and controlled maceration help extract the colour and reveal the full aromatic richness of the pinot noir grapes. Unlike most rosé champagnes, the basis of Laurent-Perrier Cuvée Rosé Brut is obtained by drawing the juice from black grapes in the vat, not only by blending red and white wines. It is cellared for at least four years, but cellaring may be adapted to preserve the fresh red fruit aromas.

The Cuvée Rosé Brut makes a delicious apéritif. It pairs very well with charcuterie and poultry, and is an extraordinary match for red fruit desserts. The more daring will try it with Asian cuisine.

ASPECT: Salmon-pink in colour.

AROMA: Precise and very crisp with a lasting impression of freshness, it has hints of soft red fruits, such as strawberries, redcurrants, raspberries and black cherries.

TASTE: Intensely fruity flavours begin clean and well-defined upon entry, the wine then opens up to provide a melange of flavours consisting of fresh strawberries, raspberries and wild cherries. It has great length and is rounded and supple on the finish.

CRUS: Blended from ten different crus or villages considered to be among the finest villages in Champagne, including Ambonnay, Bouzy, Louvois and Tours-sur-Marne.