



ALEXANDRA ROSÉ 1998

Bernard de Nonancourt took the opportunity of his elder daughter Alexandra's marriage in 1987 to create this vintage rosé champagne. It expresses the very highest standards epitomised by the House of Laurent-Perrier, which also produces the benchmark non-vintage rosé champagne. It was therefore totally legitimate to produce a luxury cuvée rosé, an exclusive and rare wine which occupies a unique niche in its range.

THE 1998 HARVEST: The year started with a mild winter, followed by a rainy spring.

Weather was poor during the flowering period, as the rain persisted. After a cool month of July, August was sweltering. Then torrential rains early in September retarded the harvest date. Patience was rewarded by the return of fine weather in the second half of the month.

ASPECT: A pale salmon pink with an orange tinge.

AROMA: Complex and powerful, the first aromas are reminiscent of strawberry jam. These are followed by floral notes such as rose petal.

TASTE: Lively and crisp, with dominant flavours of red berry fruit such as wild strawberries. Full-bodied, with a velvety texture and a finale showing hints of dried apricots and orange peel.

GRAPE VARIETIES: About 80% Pinot Noir, and 20% Chardonnay.

CRUS: Uses some of the most prestigious Champagne villages, or crus, such as Ambonnay, Bouzy, Louvois, Mailly, Verzenay and Tours-sur-Marne for pinot noir. Avize, Cramant, Chouilly and le Mesnil-sur-Oger for chardonnay.

WINE MAKING AND AGEING: A special selection of plots and vineyard sites, with the grapes hand sorted and de-stemmed, prior to short maceration for the pinot noir. When blended with some delicate chardonnay, this produces a wine of gentle colour and uniquely complex aroma. The ageing in our cellars lasts for at least six years