

BRUT MILLÉSIMÉ 1999



THE BACKGROUND

Laurent-Perrier has elected to be highly selective by only producing a vintage in the very best years. This means that the Brut Millésimé is a unique and exceptional wine. By staying true to its House style, pure in its flavours and crisp in its definition, it aims to show the quintessential character of each year.

Laurent-Perrier's vintage wines have excellent ageing capacity.

THE 1999 HARVEST

Following severe November frosts (-14°C), winter was a blend of rain, snow, cold and cloud, but also bursts of mild, sunny weather. Spring showed almost as many contrasts, with snow on April 14th, then warm weather between April 25th and 30th. This led to a fine flowering period. By the end of August, the harvest looked very promising, but September rains dashed some of our hopes. Despite these difficult harvest conditions, the harvest produced plenty of heavy and healthy bunches.

THE BLEND

Varieties: chardonnay 52%, pinot noir 48%.

Villages: the most prestigious growths from the Montagne de Reims; Verzy, Verzenay, Ambonnay and Tours-sur-Marne and, from the Côte des Blancs; le Mesnil, Cramant, Oger and Chouilly.

WINEMAKING AND MATURING

From these unique growths of chardonnay and pinot noir, only the cuvée (the best juice) is used. The wine is bottle-aged in our cellars for at least seven years.

TASTING NOTES

Appearance: A luminous bright gold colour, with fine and persistent bubbles.

Nose: The nose is intense and complex, with aromas that blend fresh pineapple with other ripe fruit, such as white peach, to finish on hints of dried apricots and almonds.

Palate: From the outset the pinot noir component comes to the fore, balanced by the chardonnay. This makes for a wine that seems fully ripe and rounded, with a silky finish showing notes of preserved fruit and vanilla.

SERVING

Serve at between 9°C and 11°C .

Will make a harmonious match for fish with sauce. Its delicate roundness gives it the capacity to continue the meal with poultry or white meat.



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