



Laurent Perrier Cuvée Rose Brut Champagne



The One Liner

Notes of raspberries, strawberries and black cherries.

Tasting Notes

Bright, fresh and intense, with notes of raspberries, strawberries and black cherries. The first impression on the palate is that of fresh fruit, followed by a full-bodied yet elegant mouthfeel.

Food Matches

The Cuvée Rosé Brut makes a delicious aperitif. It pairs very well with pork or poultry, and is an extraordinary match for red fruit desserts.

Awards & Press

Decanter World Wine Awards 2016 Bronze International Wine Challenge 2016 Silver

Producer: Laurent Perrier

Founded in 1812, Laurent-Perrier has been avant-garde in creating unique and elegant champagnes for nearly two hundred years. The house was acquired by the Nonancourt family in 1939 and for over 65 years Bernard de Nonancourt has dedicated his life to innovating and perfecting Laurent-Perrier Champagne. As a result, Laurent-Perrier is one of the world's most esteemed champagne brands, and also the largest family-owned brand. Now more than ever, the Nonancourt family values guide the Laurent-Perrier team, currently under the direction of Yves Dumont. The Champagnes are produced by a team led by Michel Fauconnet, chef de cave, and his predecessor Alain Terrier, who is recognized as one of the greatest winemakers in Champagne. The wines are unique not only because of the philosophy that has inspired them, but also for their style, flavour, and consistency in quality, as one cuvée succeeds another.

Wine Details

Colour	Rose
Style	Sparkling
Region	France, Champagne
Grape	Pinot Noir
Size	75cl
Pack	6
ABV	12%
Price Band	££££
Vegan	Yes