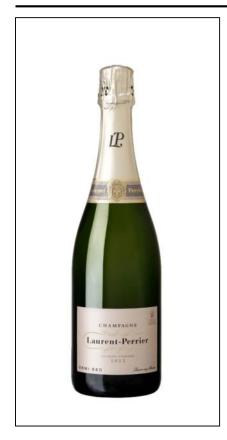


Laurent-Perrier Demi-Sec Champagne



Wine Details

Colour White

Style Sparkling

Region

Grape Chardonnay, Pinot Noir,

Pinot Meunier

Size 75cl

Pack 6

ABV 12%

Price Band ££££

Vegan Yes

The One Liner

Richly expressive with aromas of dried fruit, almonds and hazelnuts.

Tasting Notes

Richly expressive with aromas of dried fruit, almonds and hazelnuts, followed by grilled and toasted aromas. After a few years, this will evolve towards deeper notes of honey and pine resin. Full-bodied and generous, it is a rich wine with rounded feel.

Food Matches

The full-bodied nature and slight sweetness of Demi-Sec naturally calls for sweet dessert dishes and will add depth and flavours to such desserts, especially pastries.

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.