



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Laurent Perrier Grand Siècle La Cuvée

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<b>Price</b>	£190.00
<b>Code</b>	LAUR035

Grand Siècle is Laurent Perrier's top deluxe cuvee, made from a unique blend of the last 3 greatest vintages. #26 is a blend of 2012 (65%), 2008 (25%), 2007 (10%).

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### Tasting Notes:

A white gold colour with delicate and persistent bubbles. A very complex nose which mixes honeysuckle, lemon, clementine and fresh butter aromas, followed by notes of hazelnut and a touch of honey. The attack in the mouth is very delicate and fresh with andied lemon and fresh hazelnut aromas. The palate is silky and mineral with notes of honeysuckle, flaked almonds and clementine.

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Specification	
<b>Vinification</b>	To produce Laurent-Perrier's luxury cuvee, Bernard de Nonancourt decided to concentrate on two of the mainstays of Champagne's know-how: the blending of different crus (wines from separate villages) and from different harvest years. The epitome of Champagne blending, Grand Siècle by Laurent-Perrier calls on wines from the finest growths and the very best harvests; years which have been declared as vintages by Laurent-Perrier. Made to be given or shared with friends and family it is a very seductive champagne, totally enjoyable.
<b>ABV</b>	12%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2026
<b>Country</b>	France
<b>Region</b>	Champagne
<b>Area</b>	Tours-sur-Marne
<b>Type</b>	Champagne
<b>Grape Mix</b>	50% Chardonnay, 50% Pinot Noir
<b>Genres</b>	Fine Wine, Vegan, Vegetarian
<b>Vintage</b>	NV
<b>Style</b>	Brut
<b>Body</b>	Rich, full flavoured and toasty
<b>Producer</b>	Laurent-Perrier
<b>Producer Overview</b>	Fired by a passion for Champagne, a respect for traditional values and, most importantly, for people, Bernard de Nonancourt inspired Laurent-Perrier with his independent spirit and creative audacity.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Grand Siècle Iteration N°26 pairs with high quality produce and refined dishes, including shellfish, noble fish and white meats such as Thai style langoustine tartare and poulet de Bresse.
<b>Press Comments</b>	Wine of the Year 2023' by James Suckling; Jances Robinson: 19.5/20