

LAURENT - PERRIER

CUVÉE ROSÉ NV



HISTORY

Laurent-Perrier Cuvée Rosé was first released in 1968. Its unique bottle shape was inspired by the bottles from the 15th century. Thanks to its consistently high quality and memorable bottle, Cuvée Rosé has become the most recognized rosé Champagne worldwide and is the benchmark of its category.

THE BLEND

100% Pinot noir from 10 different crus situated mainly in Montagne de Reims, including the *grand crus* of Ambonnay, Bouzy, Louvois and Tours-sur-Marne.

VINIFICATION AND AGING

Cuvée Rosé is made using our proprietary maceration technique to obtain intensity of aromas and flavors. Pinot noir grapes are harvested by hand and brought to our press house created exclusively for Rosé. The grapes are hand-sorted and then placed in a destemmer which separates each grape from the cluster, then placed in a maceration vat. A temperature-controlled maceration takes place for 48-72 hours, with free-run juice pumped over the cap every 8 hours. The free-run juice is then removed from the vat and the remaining grapes are lightly pressed. The resulting juice, called vin de presse, is removed from the vat. The free-run juice and vin de presse are brought to the winery and fermented separately into the base wines that will be used in our final blend. After the base wines are blended and bottled, Cuvée Rosé ages in the cellars for at least five years (six years for magnums). At disgorging, it receives a light dosage of 9 grams of sugar per liter.

TASTING NOTES

APPEARANCE: Intense salmon-pink.

AROMA: Fresh strawberries, red currants, raspberries and black cherries are prevalent on the nose.

TASTE: Bright berry flavors, round on the palate, well-balanced acidity. The long finish is very dry.

SERVING AND PAIRING

Serve between 46°F and 50°F

Cuvée Rosé is delicious as an aperitif, but it is extremely versatile for food pairings. Salmon, prawns, duck, and foie gras are excellent matches, as are Thai and Vietnamese dishes. In addition, Cuvée Rosé pairs well with creamy cheeses such as Chaource or Brie.



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