

Laurent Perrier

Grand Siècle



WHITE
CHAMPAGNE &
SPARKLING



FRANCE



CHAMPAGNE



SUITABLE
FOR VEGANS

TASTING NOTE

Pale gold, fine bubbles. Complex nose: honeysuckle, lemon, clementine, fresh butter, hazelnut, touch of honey. Delicate, fresh palate: candied lemon, hazelnut. Silky, mineral with honeysuckle, almonds, clementine. Serve at 10-12°C.

VITICULTURE

Champagne's limestone soil, shallow top layer, and chalky subsoil give it a distinctive character. Unlike most vines, which have deep roots, those in Champagne stay near the surface. The chalky soil imparts essential elements, while the subsoil retains water during dry spells and offers effective drainage, preventing waterlogging.

FOOD MATCHING

Grand Siècle Iteration N°26 pairs with high quality produce and refined dishes,

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Chardonnay (58%), Pinot Noir (42%)
CLOSURE	Natural Cork
SKU CODE	L79461NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.07
TOTAL ACIDITY	6.3g/l Tartaric
RESIDUAL SUGAR	12g/l
SKU	L79461NV