

Laurent Perrier

Ultra Brut



SUITABLE
FOR VEGANS

TASTING NOTE

Ultra Brut means no dosage, the tiny amount of sugar added to most Champagnes; the result is pure and austere, all wet stone, grapefruit pith, lemon and steel.

VINIFICATION

Laurent-Perrier Ultra Brut is crafted exclusively from the ripest vintages, selecting grapes with ideal sugar and acidity levels. Aged for a minimum of four years post-second fermentation before disgorgement. Unique for its complete absence of 'dosage,' ensuring an entirely dry champagne with no added sugar post-disgorging.

FOOD MATCHING

Its subtle balance makes this wine an excellent choice for enhancing the flavours of a wide range of dishes. Goes well with seafood or goats cheeses, as well as lightly spiced Chinese cooking.

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Chardonnay (55%), Pinot Noir (45%)
CLOSURE	Natural Cork
SKU CODE	345461NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.15
TOTAL ACIDITY	7.5g/l Tartaric
RESIDUAL SUGAR	3g/l
SKU	345461NV