

Laurent-Perrier

CUVÉE ROSÉ

CHOSEN BY THE BEST



●
Precursor of the macerated rosé champagne, Cuvée Rosé is today the benchmark of its category.

●
Made from the best Crus of the Montagne de Reims and the House's vineyards.

Cuvée Rosé was created in 1968 from the boldness and unique savoir-faire of Laurent-Perrier. Perfected at each stage of its making, Cuvée Rosé is acknowledged for its consistency and its high quality.

It is characterized by its ripe red fruit aromas, a high intensity and great freshness.

MACERATION, VINIFICATION AND BLENDING

Grape varietal: Pinot Noir 100%

Crus: 10 different Crus located mainly in the South and North areas of the Montagne de Reims - including the finest Crus from the famous Côte de Bouzy - Ambonnay, Bouzy, Louvois and Tours-sur-Marne.

The grapes from carefully selected plots are sorted and destemmed before vatting.

The maceration - lasting from 48 to 72 hours depending on the harvest - helps the extraction of the colour and allows us to obtain unequalled aromas, revealing all the richness of the best Crus of Pinot Noir.

Ageing: an ideal minimum of 5 years.

SENSORY CHARACTERISTICS

Elegant, with colour changing naturally from a pretty raspberry hue to salmon pink.

A precise nose of extraordinary freshness and a wide range of red fruits: raspberry, redcurrant, strawberry and black cherry.

A fresh and sharp attack for this supple and rounded wine. On the palate, it offers the sensation of plunging into a basket of freshly picked red berries. Best served between 8°C and 10°C.

WINE/FOOD PAIRINGS

Its aromatic depth makes it ideal for pairing with marinated raw fish, grilled prawns, exotic dishes, Parma ham and red fruit desserts. Those who are more daring will try it with Asian or Indian cuisine.

