

LAURENT PERRIER CHAMPAGNE BRUT MILLÉSIMÉ 2012

95

STAFF
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DEAL



Original price was: \$165.00. **\$99.99** Current price is: \$99.99.

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Product Code:	8154	Closure:	Cork
Country:	France	Unit:	Each
Region:	Champagne	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Champagne	Grape:	50% Chardonnay, 50% Pinot Noir



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TASTING NOTES

Incredible deal on top shelf vintage Champagne!

Laurent-Perrier choose to make vintages very rarely, only selecting the very best years. This makes their Brut Millésimé a rare and outstanding champagne that clearly expresses the specific character of each vintage in the Laurent-Perrier style. It is bottled and aged in Laurent-Perrier's cellars for almost eight years before being disgorged prior to release.

94/100 Essi Avellan MW, The Finest Bubble, October 2022 (2012 Vintage)

"A Laurent-Perrier Vintage is one of the Champagne world's safest bets. Therefore, there is no reason why the great 2012 should be anything but outstanding. It is a classic 50/50 blend of Chardonnay and Pinot Noir, with the former originating in the Côte des Blancs communes of Le Mesnil-sur-Oger, Oger, Cramant and Chouilly, and the latter from Montagne de Reims's Bouzy, Aÿ, Verzy, Mailly and Rilly-la-Montagne. The nose is opening up beautifully, with sweet spicy tones and classy toasty

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whiffs complexing the radiant and intense fruit. A fruit salad in all its sweet nuances, but there are also some deeper and darker shades of aromatic wood and berries. Really intense on the palate, too, simply bursting with fruit. The texture is viscous, almost oily; due to the phenomenal concentration, it comes across almost winey. The mousse is soft. Despite the beautiful acid line and citric quality, the overall impression remains calm and mellow. This will take time beautifully."

95/100 James Suckling, June 2022 (2012 Vintage)

"Elegant array of lemons, slate, biscuits, oyster shells, croissants and brioche. Precise and focused on the palate, with sharp acidity and tight, fine bubbles. Pure and youthful for now. 50% chardonnay and 50% pinot noir. Dosage 8g/L."

94/100 Jeb Dunnuck, November 2022 (2012 Vintage)

"The 2012 Champagne Brut is equal parts Chardonnay and Pinot Noir and has 8 grams per liter dosage. Since the 1950s, only 30 vintages have been produced by the house. The aromatics are reminiscent of a Burgundian feel, with pleasant flinty reduction, smoke, and vibrant green fruits of pear and citrus blossoms. Offering an energetic mousse with green apple, yellow plum, lemon curd, and wet stone, this wine is well-balanced and should continue to improve over the coming 15-20 years."

93/100 Wine Spectator, December 2022 (2012 Vintage)

"A harmonious Champagne, with a fine and persistent mousse on the palate, this layers a rich note of marzipan with flavours of white cherry, preserved lemon, biscuit and a refreshing streak of salinity that lingers on the mouthwatering finish. Chardonnay and Pinot Noir. Drink now through 2032."

93/100 Decanter, March 2022 (2012 Vintage)

"2012 is the 30th opus of this cuvée. Since 1938, and the acquisition of Laurent-Perrier by the Nonancourt family, it has been crafted to be a subtle balance between 'the house style and the vintage style,' The dry and sunny summer brought about a beautiful maturity. With an energetic yet bright bouquet, the Laurent-Perrier 2012 possesses gorgeous aromas of orchard fruits, herbs, lemon and spices, with a hint of menthol. Calcareous on the palate, the structure is medium- to full-bodied, with a laser-like texture and a long and penetrating finish."

****Please note we charge our standard freight rates for up to every 6 bottles of this purchased. We will contact you if this is applicable to your order.***

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