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LAURENT PERRIER CHAMPAGNE BRUT MILLÉSIME 2018

93 STAFF PICK MEGA DEAL



$160

Super Buy - While Stocks Last!

Product Code:	8154	Closure:	Cork
Country:	France	Unit:	Each
Region:	Champagne	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Champagne	Grape:	52% Chardonnay, 48% Pinot Noir

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

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.

Winery notes (2018 Vintage)
"The year 2018 was marked by a mild winter and spring, accompanied by rainfall that encouraged vine growth from budburst, observed in mid-April. Flowering began in early June. The warm and sunny summer provided ideal conditions for grape ripening. Harvesting started at the end of August and took place under perfectly stable weather conditions. The grapes, of exceptional quality and great generosity, promised a harmonious and promising vintage.

A fresh, airy nose expressing aromas of fresh citrus (pink grapefruit) and stone fruits (vine peach and mirabelle plum). A precise, lively palate offering notes of candied citrus (clementine) mingled with softer pastry and acacia honey notes, perfectly balanced. A slightly mineral and delicately saline finish that enhances the wine's length on the palate."

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93/100 Tom Hewson, Decanter (2018 Vintage)
"The easy charm of 2018 benefits from Laurent-Perrier's ultra-clean, refreshing style, yielding a vintage that is fully approachable, aromatically rewarding and well built for moderate ageing. Bright sweet lemon juice, fresh strawberry and honey notes meet a little toasted sourdough bread and nut starting to emerge after six years ageing. The wine is delicately built and graceful rather than intense or tightly bound. Even if it isn't densely structured, this pristine vintage will still age rewardingly over the next decade.

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

CONTACT VINO FINO

Phone: 03 365 5134
https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday
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VISIT VINO FINO

188 Durham St South,
Christchurch

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