

# VINO FINO

Explore a World of Wine

## LAURENT PERRIER CHAMPAGNE GRAND SIÈCLE N°24 BRUT NV

97



Original price was: \$367.99. ~~\$315.00~~ Current price is: \$315.00.

Product Code:	8149	Closure:	Cork
Country:	France	Unit:	Each
Region:	Champagne	Volume:	750ml
Style:	Sparkling	Alcohol:	12.0%
Variety:	Champagne	Grape:	55% Chardonnay, 45% Pinot Noir



New Zealand Wide Delivery



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### TASTING NOTES

#### Winery notes (N°24)

"Vintage in Champagne is usually synonymous with excellence for Prestige Cuvées. Contrarily, Laurent-Perrier has always been convinced that only the art of assemblage can offer what nature can never provide: the perfect year.

The expression of the perfect year is that of a great Champagne wine that over time has developed a depth, intensity and aromatic complexity, yet maintains its freshness and acidity. To create such a wine, Laurent-Perrier will rely on the characteristics of the great vintage years of Champagne: freshness, structure and finesse.

Grand Siècle's assemblage is based on 3 principles that have now become immutable.

- A blend of 3 exceptional years, complementary in character.
- A blend with a majority of Chardonnay supplemented by Pinot Noir and selected among 11 of the 17 existing Grands Crus in Champagne.
- A blend benefiting from more than 10 years of ageing in the Cellars."

#### 97/100 James Suckling (N°24)

"A fantastic prestigious cuvée this year with a solid core of fruit that makes it so serious and structured. Like a grand cru Burgundy. Full body. Lightly chewy. Phenolic tension gives it form and beauty. This is the first year to use numbers. 55%

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chardonnay and 45% pinot noir. 2004, 2002 and 1999."

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## **96/100 Wine Enthusiat** (N°24)

"A grand wine, this is the 24th blend of Grand Siècle, the producer's top cuvée. With wonderful toastiness, the Champagne from grand cru vineyards is at a perfect moment of maturity. Almonds mingle with the white fruits and acidity in perfect balance"

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## **94/100 Robert Parker's Wine Advocate** (N°24)

Tasted from magnum, a format that won't come to market for another year or two, Laurent-Perrier's NV Brut Grand Siècle #24 is a blend of the 2007, 2006 and 2004 vintages. Wafting from the glass with a lovely bouquet of dried flowers, toasted nuts, mandarin orange, clear honey and subtle hints of iodine, it's medium to full-bodied, fleshy and expressive, with all the elegant charm and accessibility it displayed when I reviewed it for the first time last year. As I wrote then, this is an especially giving rendition of Grand Siècle that will show well young"

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## **94/100 Vinous** (N°24)

"Laurent-Perrier's NV Grande Cuvée Grand Siècle No. 24 is just starting to show the first signs of aromatic and flavour complexity, which makes it a very satisfying Champagne for current drinking. Hints of apricot, lemon confit, white flowers and marzipan grace this wonderfully vibrant, inviting edition of Grand Siècle built on the 2007, 2006 and 2004 vintages. The Grande Cuvée No. 24 is silky, perfumed and classy all the way. Time in the glass brings out the wine's freshness and energy."

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## **94/100 Wine Spectator** (N°24)

"An animated Champagne. The vibrant, crystalline frame of acidity and the finely detailed mousse support rich hints of toasted brioche and briny mineral, layered with flavours of Jonagold apple, candied lemon zest, spun honey and ripe blackberry. Sleek and racy on the lasting, spiced finish."

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## CONTACT VINO FINO

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

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch