

LAURENT-PERRIER - LA CUVÉE - NON-VINTAGE

SUBREGION: VALLÉE DE LA MARNE | VILLAGE: TOURS-SUR-MARNE | ID: NM-235-001

After 15 years of development, the La Cuvée blend was released in 2017 to replace Laurent-Perrier's flagship brut. Surprisingly smoky with a rich body, it opens with opulent pineapple and lime with a hint of apricot. A mineral heart follows with flint, red apple, and yellow peaches before a toasted brioche, honey, and straw finish.

PROPERTIES

sugar content: brut

grape class: cru

blend style: tradition

 33%
pinot noir

 14%
pinot meunier

 53%
chardonnay

23/30 NOSE & BOUQUET




intensity mild full complexity simple intricate



diversity limited wide lucidity vague vivid

Bouquet Notes

1st nose *litchi, mango, apricot* 2nd nose *flint, macadamia, ambergris*

8/10 EXPERIENCE

 label  plaque  cork quality

 occasion  value

/75cl	
RRP	PAID
\$40	\$37

ROBE & PERLAGE 18/20

Robe

hue pale golden clarity opaque clear

Effervescence

size large small energy idle lively

PALATE & TASTE 33/40

intensity bland rich acidity sweet dry

yeast faint strong texture light velvet

maturity young complex length short long

Palate Notes

pineapple
lime
apricot opening

flint
red apple
yellow peach heart

toasted brioche
honey
straw finish

PAIRINGS

Starters

- Antipasto
- Caviar
- Foie Gras
- Melon
- Oysters
- Paté
- Soup

Main Courses

- BBQ
- Cured Meat
- Curry
- Fish
- Noodles
- Pasta
- Pastries

Pizza

- Red Meat
- Rice
- Shellfish
- Spicy
- Sushi
- Vegetarian
- White Meat

Cheese

- Blue
- Ewe
- Goat
- Hard
- Soft
- Dessert
- Cake

Cheesecake

- Cream
- Dark Choc
- Frozen
- Fruit
- Fruit Tart
- Meringue
- Milk Choc

Pudding

- Shortbread
- Sorbet
- White Choc
- Apéritifs**
- Breadsticks
- French Fries
- Nuts

Olives

- Popcorn
- Potato Chips
- Salad
- Tapenade

Tobacco

- Light
- Mild
- Medium
- Full

serving temp:  10°C / 50°F

SCORE & CONCLUSION

A rich and opulent blend indeed, Laurent-Perrier has created a deeper and more robust experience to replace its previous blend. With a tart and smoky profile, it's a versatile sparkling wine for meal pairings and special events too.

82/100

★ ★ ★ ★ ★

Scoring Key: Below 40: Mediocre | 41-60: Average | 61-80: Good | 81-100: Outstanding

To Read About How The Champagne Sheet Works Go To: BespokeUnit.com/Champagne/Tasting/Formula

Learn About Champagne: History, Serving, Methodology & Best Houses at BespokeUnit.com/Champagne

Reviewed by Charles-Philippe on the 4th of March 2020 - Concept & Design by Charles-Philippe Bowles & Paul Anthony