

AUTHENTIC

LA PERLE 2012

The fruit of a true and passionate craftsmanship, drawing inspiration from a taste for purity, LA PERLE elegantly highlights an exceptional vintage in Champagne. Pure expression of the House's style, it is exclusively made up of Grands Crus from the Côte des Blancs and the Montagne de Reims.

The extended ageing in the cellars is carried out under cork for at least 8 years, allowing the development of a complex aromatic range recognized by connoisseurs, before the hand-riddling on traditional racks and manual disgorging.



THE PLENITUDE OF GRANDS CRUS STAMPED WITH THE HOUSE'S BESPOKE CRAFTSMANSHIP

BLEND

- 100 % Grands Crus
- 80 % Chardonnay: Chouilly, Cramant, Le Mesnil-sur-Oger
- 20 % Pinot Noir: Verzy

TASTING NOTES

- COLOUR** Strong, brilliant gold, fine & delicate bubbles.
- NOSE** Expressive and complex, notes of cloved orange, gingerbread, vanilla from Madagascar, subtle notes of hazelnut and light tobacco.
- PALATE** Minerality and tension. A first impression of purity and freshness with menthol notes, moving on to luscious notes of cooked fruits, a sensation of Ecuadorian chocolate and a nice density. A bright and long finish with acidulous and delicate notes of verbena and lime tree.

TECHNICAL DETAILS

- Aged for an average of 8 years on lees
- Dosage: 6 g/L
- Alcohol level: 12% ABV

FOOD PAIRINGS

LA PERLE 2012 will pair perfectly with a beef tataki or a duck breast fillet slightly honeyed with confit carrots. This cuvée will harmoniously accompany a leg of lamb prepared "7 heures à la cuillère", a mirabelle plum tart with a nice shortcrust pastry or even some Tête de Moine cheese.

