

THE AUTHENTIC CRAFTSMANSHIP

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 from the Côte des Blancs: Chouilly, Cramant, Le Mesnil-sur-Oger
- 20 %** Pinot Noir from the Montagne de Reims: Verzy

TASTING NOTES

- EYE:** Strong, brilliant gold, delicate bubbles.
- NOSE:** Expressive and complex, notes of cloved orange, gingerbread, vanilla, subtle notes of hazelnut and light tobacco.
- PALATE:** Minerality and tension, a first impression of purity with mentol notes, 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 INFORMATIONS

- 8 years of ageing on lees under cork on average
- Hand-riddling and manual disgorging
- Dosage : 6 g/L

GASTRONOMIC PAIRINGS

La Perle 2012 will pair perfectly with a beef tataki or a duck breast fillet slightly honeyed with confit carrots; a leg of lamb prepared « 7 heures à la cuillère », a mirabelle plum tart or even some Tête de Moine cheese.

SERVING TIPS

SERVING TEMPERATURE: 12°

RECOMMENDED TYPE OF GLASS: a tulip-shaped, spherical glass with a narrower opening to highlight the taste and aromas.

