

THE AUTHENTIC CRAFTSMANSHIP

LA PERLE 2013

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 AUTHENTIC CRAFTSMANSHIP

BLEND

Exclusively Grands Crus

80 % Chardonnay from the Côte des Blancs:
Chouilly, Le Mesnil-sur-Oger

20 % Pinot Noir from the Montagne de Reims:
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TASTING NOTES

EYE: Intense, brilliant gold, delicate bubbles.

NOSE: Expressive and complex: notes of biscuit, spices, as well as aromas of yellow fruit, candied orange and dried fruit. Subtle notes of roast, jasmine and brown tobacco.

PALATE: A gourmand start with pastry notes, yellow fruit and spices. Flavours of citrus and elegant bitters, accompanied by a beautiful salinity and a lengthy finish.

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 2013 will pair perfectly with a Tataki of red tuna, a rack of salt-meat lamb, a Belle Hélène pear or a crème brûlée with Tonka beans.

SERVING TIPS

SERVING TEMPERATURE: 12°

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

