



## GRANDE CUVÉE TRADITION

### PRESTIGE & EXCEPTION

**Blending:** Pinot Noir 50 %, Chardonnay 50 %  
partially maturing in oak barrels.

**Ageing:** 6 years

**Dosage:** Brut

### TASTING NOTES

This Cuvée has a lovely straw gold colour. A multitude of bubbles dance in the light to expire in a persistent fine ring on the champagne's surface. This mature Champagne opens with a bouquet of warm brioche, cooked apples, almond paste and quince jelly. With aeration, the maturing in oak barrels comes through with smoky, toasted notes that bring a fine complexity.

The palate is rich and full-bodied with delightful notes of white fruit compote and a hint of vanilla. The bubbles caress and prolong the palate giving it a wonderful silky smoothness.

### DRINKING OCCASIONS

**Serving temperature:** 7 to 8°C

This is a Champagne with good vinosity that would make an admirable accompaniment to fresh or panfried foie gras, lobster or a carpaccio of scallops.

**Bottle sizes:** Bottle 0,75 L and magnum.

**Packaging:** Boxes of 6 bottles. Individual box for the magnums.

### CHAMPAGNE LAURENTI

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