vinetur

Laurent-Perrier Unveils Heritage Cuvée, a Masterpiece of Reserve Wine Blending

Heritage showcases Laurent-Perrier's expertise with a complex blend of Chardonnay and Pinot Noir from the finest Champagne Crus.

Wednesday, February 12, 2025


HÉRITAGE
CHAMPAGNE
Laurent-Perrier
1812
HÉRITAGE
BRUT

In 1948, Bernard de Nonancourt became the President of Laurent-Perrier and set out to create an exclusive Champagne cuvée called Grand Siècle. This prestigious reference is based on the art of blending to achieve what nature alone cannot provide: the perfect vintage. He began building a reserve wine collection from the best origins and plots, defining the House's style as pure, fresh, and elegant. The first iteration of Grand Siècle was introduced in 1959, blending wines from 1955, 1953, and 1952.

Heritage is the result of Grand Siècle's unique expertise and Laurent-Perrier's ability to curate a reserve wine collection. This legacy allows for the creation of more precise and complex wines today. Tasting these reserve wines reveals the diversity of Champagne's terroirs and soils, showcasing their aromatic complexity and aging potential. Heritage is a unique blend made exclusively from reserve wines.

Laurent-Perrier continues to innovate by offering the Heritage cuvée in the House's emblematic bottle, similar to Cuvée Rosé, Blanc de Blancs Brut Nature, and Brut Millésimé. Heritage is a complex blend of several harvests from the finest Crus of Champagne, using two grape varieties: Chardonnay and Pinot Noir. Made exclusively from reserve wines selected for their freshness, elegance, and complexity, this wine offers great purity and perfect maturity.

The vinification process involves 55% Chardonnay and 45% Pinot Noir, sourced from 40 Crus, with 50% being Grands Crus. Heritage is crafted from 100% reserve wines, showcasing Laurent-Perrier's expertise in producing, storing, and managing these wines. The wine is ideally aged for a minimum of four years, with a low sugar dosage to maintain balance and freshness.

Sensory characteristics include a white gold color with fine, persistent bubbles. The nose reveals notes of lemon, white peach, and candied fruits, followed by aromas of almonds and toasted bread. A fresh attack leads to a lively, elegant, and complex palate with white fruit and citrus zest aromas. Heritage offers a perfect balance of freshness, elegance, and maturity, with floral honey notes. It is best served between 8°C and 10°C and pairs well with delicate dishes like poultry pie, mushroom puff pastry, or turbot in champagne sauce.