





# LAURENT PERRIER ALEXANDRA ROSE



# TASTING NOTES

Laurent Perrier Alexandra Rose 2012. Reflecting both the challenges and triumphs of its growing season, the 2012 year was marked by frost, hail, and disease early on, yet redeemed by a dry, sunlit summer that brought the fruit to exquisite ripeness. Crafted entirely from Grand Cru vineyards, this rose Champagne is composed of 80% Pinot Noir and 20% Chardonnay. The grapes were harvested at perfect, simultaneous maturity, then co-fermented through maceration to create an expressive and aromatic style. After a decade of ageing, the wine presents a deep blood-orange hue with fine, persistent bubbles. The nose is intricate, opening with crushed

strawberries with a layered and warm and layered palate of ripe berries and hints of bitter orange, giving remarkable depth and sophistication.

#### **Food Matches**

Duck Breast with Blood Orange Glaze, Roasted Carrots & Thyme-infused Honey & Tuna Tataki with Pomegranate

### **REGION**



## Champagne

Champagne is a region in the north-east of France famous the world over for its sparkling wine of the same name and concentrated around the towns of Reims, Epernay and Ay. Vines are cultivated near the northern-most extreme of latitude for viticulture, and the cool climate results in the high acidity... Read More

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#### **GRAPE**



#### **Pinot Noir**

Pinot Noir is the grape variety used in all quality red wines from Burgundy, and as a varietal wine in several parts of the New World, most notably New Zealand, California and Chile. It is also one of the three grape varieties commonly used in the production of Champagne and other traditional method... Read More

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