Laurent-Perrier Brut L-P is the standard-bearer for the house style of Laurent-Perrier. Crisp, fresh and elegant, Brut L-P reflects the fundamental essence of our Champagnes.

The color is a pale golden hue, with fine and persistent bubbles. The nose is fresh and delicate, showing good complexity with hints of citrus and white fruit. Brut L-P’s light style has led the way to making Champagne the ideal aperitif drink. Its perfect balance, crispness of flavors and finesse also make it the ideal companion for fish, poultry and white meat.

critical acclaim:

90 | Wine Spectator
“Lovely. Candied citrus, ginger and mineral aromas and flavors integrate well with the lightweight, elegant frame. Beautifully displayed, from start to the long finish. Drink now.”
Laurent-Perrier Cuvee Rosé NV

The best selling rosé Champagne in the world, Laurent-Perrier is one of the few rosés still made by the saignée method. To emphasize this traditional technique, the Champagne is bottled in an embossed bottle that is a reproduction of those used in the late 17th century.

This salmon-pink rosé Champagne is truly remarkable for its highly expressive bouquet, stemming from very careful preservation of fresh fruit aromas during the winemaking. Made with 100% pinot noir using skin contact, also known as the saignée method, Laurent-Perrier’s know-how and attention to quality produces a finely crafted rosé with both depth and freshness. It has become the benchmark for rosé Champagne around the world.

Bright, fresh and intense, with notes of raspberries, strawberries and black cherries.

91 | Wine Spectator
"Delicate and subtly textured, with sweet cherry, ripe plum and raspberry fruit notes that are balanced by citrusy acidity. Shows fine attention to detail, ending with a light smoky finish. Drink now. 7000 cases imported."

90 | Wine & Spirits
"Copper pink in color, this is a red-fruited rosé. It’s firm with gentle grape-skin tannin that rounds it without astringency. A mineral back note and a hint of raw almond mark the end. A frim, clean line of flavor, this is ready to pour with crab."