

DISCOVER: LAURENT PERRIER

BRISTOL FARMS DIRECTOR OF WINE & SPIRITS SHARES HIS MONTHLY FEATURED BRAND

December is the month for celebration and reflection with our family, friends and colleagues. We gather to reminisce how 2024 is about to leave us and all the optimism on what 2025 will bring to us. We have an amazing Champagne House to celebrate all of your December festivities no matter what the occasion is.

Laurent Perrier is truly one of the great house's for bubbles. Andre-Michel Pierlot settled in the town of Tour-sur-Marne (Grand Cru Village) in 1812 as a champagne wine merchant, which he founded and was to become Maison Laurent Perrier. Today, the House is still family owned and has always had a pioneering and innovating role in Champagne.

Michel Fauconnet joined Laurent Perrier in 1973 and is now the House's 3rd Cellar Manager in their illustrious history. Michel is responsible from vinification to bottling. Their vision is not to compromise in any aspect from vineyard to bottle.

Tony Porras, CSW, Director of Wine, Beer & Spirits, BF Corporate Office

LA CUVÉE

REG \$73.99 SPECIAL \$64.99

After aging 4 years in a cellar, this vibrant 100% Cru's blend of 50% Chardonnay, 30-35% Pinot Noir, and 10-15% Pinot Meunier delivers refined balance and freshness.

BLANC DE BLANC BRUT NATURE

REG \$112.00 SPECIAL \$99.99

From Grand Cru vineyards and aged 8 years, this 100% Chardonnay delivers baked pear, roasted almonds, and bright citrus with powerful, elegant balance.

CUVÉE ROSÉ

REG \$115.00 SPECIAL \$99.99

Aged 5 years, this Grand Cru Pinot Noir rosé bursts with crushed red fruits, baking spices, and fresh bread dough. Full-bodied with vibrant acidity.

GRAND SIÈCLE

REG \$269.99

A blend of 58% Chardonnay and 42% Pinot Noir, using three distinct vintages and aged 10 years. Ripe apples, fresh bread, and raspberries shine in this rich, impeccably balanced champagne.