



presents...



with Naomi Smith

Wednesday, September 22<sup>nd</sup>, 4PM - 7PM

Join us on Wednesday September 22nd for an exclusive Champagne event. Naomi Smith, Western Regional Manager of Laurent-Perrier will be pouring a flight of LP current releases; and for the car aficionados, we will have a beautiful pink 1968 Citroen DS—aptly named “Bubbles”—parked out front!



Laurent-Perrier sits at the perfect intersection of taste, recognizability, and value. The Laurent-Perrier vineyards are perfectly located in three main wine-growing areas of the Marne département: the Montagne de Reims, the Vallée de la Marne, and the Côte des Blancs. The estate itself is based in one of the 17 prestigiously ranked Grand Cru Champagne villages. For over two centuries, Champagne Laurent-Perrier has remained family owned and operated. It was founded in 1812 by André Michel Pierlot, a négociant in Champagne; his son Alphonse inherited the House, and then bequeathed it to his cellar master Eugène Laurent. After Eugène's death in 1887, his widow, Mathilde Laurent-Perrier, took the helm of the House. In 1925, her daughter inherited Laurent-Perrier and in 1939 she sold it to Marie-Louise Lanson de Nonancourt. During World War II, Marie-Louise ran the property while her two sons joined the French Resistance. In 1945, Bernard de Nonancourt, Marie-Louise's second son, returned from the war and took over the family business. He focused his energy on creating high quality Champagnes and successfully expanded the winery, exporting to 160 countries around the world.

In the late 1950s, Laurent-Perrier was one of the few champagne houses to opt for the use of stainless-steel tanks. By controlling the initial fermentation temperature, these tanks not only preserved the freshness of the wine and the complexity of its aromas but were instrumental in the blossoming of the house style of freshness, finesse and elegance. Bernard de Nonancourt made his mark on the House of Laurent-Perrier by building the first thermo-regulated winery. After his death in 2010, his daughters Alexandra and Stéphanie took the reins and began to renovate Laurent-Perrier's facilities, continuing the legacy of tradition paired with innovative savoir faire.

The featured flight wines will be served as two-ounce pours and 5-ounce glasses.

The cost of the flight will be \$30 per person and will include the following wines:

- **NV Laurent-Perrier *La Cuvée Brut*, Champagne France**  
Retail: \$45.00, \$17.50/glass
- **NV Laurent-Perrier *Blanc de Blancs Brut Nature*, Champagne France**  
Retail: \$85.00, \$28.25/glass
- **NV Laurent-Perrier *Cuvée Rosé Brut*, Champagne France**  
Retail: \$75.00, \$25.50/glass
- **NV Laurent-Perrier *Grand Siècle No.24 Grande Cuvée*, Champagne France**  
Retail: \$150.00, \$46.00/glass
- **NV Laurent-Perrier *Harmony Demi-Sec*, Champagne France**  
Retail: \$43.50, \$16.75/glass

ALL CHAMPAGNES SERVED ON PRODUCER FLIGHT NIGHT  
WILL BE ON SALE FOR THAT NIGHT ONLY AT A 15% DISCOUNT  
TO THOSE WHO PURCHASE A FLIGHT.

These wines and many others can be found on our website: [www.fpwm.com](http://www.fpwm.com)