



PRESENTS...



WITH **NAOMI SMITH**

WEDNESDAY, NOVEMBER 19, 2025 • 4PM - 7PM



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. Today, the property is all women run and continues its legacy of tradition paired with innovative savoir faire.

Join us for this exclusive Champagne tasting hosted by Naomi smith, Vice President of Sales for Champagne Laurent-Perrier.

**The flight wines are served as two-ounce pours and 5-ounce glasses.
\$52 PER PERSON**

- **NV Laurent-Perrier Blanc de Blancs Brut Nature – \$100**
- **NV Laurent-Perrier Héritage Brut– \$98**
- **2015 Laurent-Perrier Brut – \$100**
- **NV Laurent-Perrier Grand Siècle N° 26 Grande Cuvée – \$250**
- **NV Laurent-Perrier Cuvée Rosé – \$89**

**THE FLIGHT CHAMPAGNES WILL BE ON SALE FOR THE EVENING
AT 15% OFF RETAIL, TO THOSE WHO PURCHASE A FLIGHT.**

These wines and many others can be found on our website: www.fpwm.com