



BLANC DE BLANCS GRAND CRU

BLEND

100 % Chardonnay Grand Cru

LALLIER marries the richness from the terroirs of Aÿ (70%) to the elegance of Côte des Blancs Region (30%).

Blend of 80 % year's wine and 20 % reserve wine.

AGEING

Matured 36 to 48 months in our cellars.

Dosage: 8g/L

Rest 6 to 12 months between disgorgement and shipping.

TASTING NOTES

A very pleasant golden colour with hints of green.

A bold, elegant, refined nose with citrus fruit aromas.

Round and generous in the mouth.

UNIQUENESS OF THIS CUVEE

The originality of this cuvee is due to a high proportion of Chardonnay from Aÿ in its blend (70%). Chardonnay is rare in this region dominated by Pinot Noir.

The result is a richly textured champagne, intricately laced with clear varietal expression and a mineral core.

In the Champagne Region one would say that this chardonnay «Pinote».

CHAMPAGNE PAIRING

To be served for aperitif with smoked salmon toasts or caviar. It accompanies then perfectly marinated salmon, a platter of seafood, lobster salad, zander, pike, turbot, sushi.

It makes a goat or an ewe cheese sublime.

