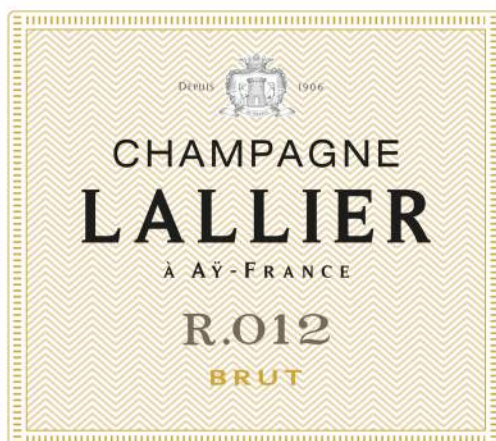


# Product Info



Since 1906, LALLIER is a manufacture of prestigious crus de Champagne. The "Série R" is the result of a deep reflection upon one year's harvest. A large majority of the cuvee R.012 comes from the vintage 2012 (38% chardonnay, 62% pinot noir). The rich and creamy delicacy of this wine perfectly matches with the art of drinking and eating well.

## *The 2012 Harvest*

2012 was fraught with difficulties and worries, but turned out to be a great year...

The succession of bad weather during the growing season seemed never-ending, putting the vine and putting us in a very bad mood. Doubts set in and we were seriously tempted to throw in the blanket!

But in the few weeks running up to the harvest, the climate finally gave us a break!

Harvesting took place in the middle of September in perfect weather for both the grapes and the pickers.

The pinot noir attained superb maturity with an exceptional concentration of sugar. We saw a lovely balance of acidity and a pH which was fairly low for the maturity level. The chardonnay also ripened superbly.

Everything turned out to be perfect in the end, and we were able to press grapes of exceptional quality. The conditions when we started our 'cru by cru' vinification work for the R.012 champagne could not have been better.

## *Technical Data*

<b>Harvest:</b>	mid September 2012
<b>Main Crus:</b>	Avize, Cramant, Oger, Aÿ, Verzenay, Bouzy, Ambonnay
<b>Vinification:</b>	Alcoholic fermentation with LALLIER yeast 18% of the blend without malolactic fermentation
<b>Blend:</b>	Wines from 2012: 81% (38% chardonnay, 62% pinot noir) Reserve wines: 19%
<b>Dosage:</b>	0,8g/l

## *Food pairings & flavours*

R.012 is a symbol of balance and aromatic expression. It is clad in a bright, golden yellow hue. Initially delicate with subtle, fresh aromas of citrus and white flowers, this champagne then opens out to sumptuous notes of plums and acacia honey. R.012 gently coats the palate and its creamy bubbles are simply fabulous. The finish is long and caressing.

With starters, R.012 pairs perfectly with snails in sweet parsley butter. For the main dish, try this great gastronomic champagne with squid seared «à la plancha», a touch of garlic and tomato caviar, or with a beef tournedos with smoked bacon, served with polenta, basil, and confit tomatoes. In terms of cheese, it suits fine, hard and semi-hard cheeses, such as Appenzell or mature Comté. When it comes to dessert, «tarte Tatin» or pear cheesecake are perfect matches.