



CHAMPAGNE LALLIER BRUT MILLESIME GRAND CRU 2002

Appellation: Ay; France

Cellar Master: Francis Tribaut

Closure: Cork

Alcohol: 12%



Vineyard

The house of Lallier specialises in producing exceptional champagnes by sourcing exclusively from vineyards officially classified Grand Cru & Premier Cru. Maison Lallier is situated in Ay, a region whose champagne history dates back many centuries. As early as around 344, the Gallo-Romans discovered the region and its vineyards. In 1936, Ay became one of the first communes in Champagne to be classed as a Grand Cru. The Lallier vineyards cover 12 ha (30 acres) on as many as 43 plots. 4 ha (10 acres) located in the Marne Valley and 8 ha (20 acres) classed as "Grand Cru" of which 5 ha (12.5 acres) is located around Ay and 3 ha (7.5 acres) on the Côte des Blancs.

Tasting Notes:

Fine golden colour with hints of amber; subtle and mature aromas of brioche, toasted bread and fresh butter; fresh, generous and creamy mouth with delicate sparkle.

Reviews:

The initial hints of secondary development only add interest to the otherwise extremely fresh and elegant aromas of apple, citrus and baked bread that precede equally apple-suffused middle weight flavors that possess excellent detail and real drive on the attractively dry finish that delivers excellent length. This is still on its way up though there is now enough depth that it could certainly be drunk now with pleasure. **93points 2014+ Burghound, Issue 41, Jan 2011**

The Cuvee:

Pressing and winemaking with grapes from the Grands Crus: Côte des Blancs for chardonnay 45% and Ay for pinot noir 55%. Blend strictly composed of wines from the vintage 2002. Matured for 48 to 72 months in our cellars after bottling; Low dosage 7g/L and rest of five months between disgorgement and shipping.

