



CHAMPAGNE LALLIER ZERO DOSAGE GRAND CRU NV

Appellation: Ay; France

Cellar Master: Francis Tribaut

Closure: Cork

Alcohol: 12%



Only 333 cases of this very limited prestigious wine have been produced.

Comes gift boxed.

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. Fresh aromas of citrus fruits (chardonnay), butter and brioche in a matured nose; generous mouth in total respect of the wine's typicity: clearness, delicacy and balance for this cuvee with no-dosage. The palate is perfectly balanced; smooth, rich, satisfying, fresh but not sharp, a pure champagne of sheer class, simply breath taking.

Reviews:

The expressive and cool nose plays right on the edge of a gentle reduction yet there are citrus and floral aromas in evidence as well. The delicious, intense and moderately austere flavors possess excellent detail and vibrancy and the finish is also moderately austere. As the label suggests, this is an extremely dry Champagne and sufficiently severe that I would recommend this only to those who already know that they like low and/or zero dosage examples. **92 points 2014+ Burghound, Issue 41, Jan 2011.**

Cuvee:

Sourcing 70% Pinot Noir from the Grand Crus of Ay and Verzenay and 30% Chardonnay from the Grand Crus of Avize and Cramant.

Blend of 60% year's wines and 40% reserve wines; an exceptional bottling with traditional cork and staple, matured 48 months in our cellars.

'Zero Dosage': a voluntary choice of no sugar addition at the disgorgement.

Rested 4 to 5 months between disgorgement and shipping.

