



CHAMPAGNE  
**LALLIER**

Ay-France

**A FAMILY IN CHAMPAGNE FOR  
MORE THAN FIVE GENERATIONS**



# Champagne Lallier

## Ay; Champagne France

The LALLIER Family has been established in Ay for over 5 generations.

In 1996, Monsieur James LALLIER bought the premises of the House of René BRUN and started his own brand: *Champagne René James LALLIER was born*. A new building was erected on the late 18th Century Cellars.

In 2003, Monsieur LALLIER retired and Monsieur Francis TRIBAUT took over this fine House, located "4 place de la Libération" in the heart of Ay.

Armed with his champagne know-how, Francis TRIBAUT carries on in the best House of LALLIER tradition and taste. Just come and fall under the Charm !

The kings of France (Henri IV and François 1st) had chosen the famous wines of Ay, still wines in those days. Champagne came later (end of 17th Century).

### The Vineyard

The LALLIER Vineyard covers 12 H (30 acres) on as many as 43 plots. 4 HA (10 acres) in the Marne Valley and 8 HA (20 acres) classed as "Grand Cru" of which 5 HA (12.5 acres) around Ay and 3 HA (7.5 acres) on the Côte des Blancs. Our grapes enjoy the benefit of all the "Champagne Terroirs". Only 17 Villages in Champagne can claim the coveted name of 'Grand Cru'. Ay was one of the first to obtain it in 1936.

We only use Pinot Noir and Chardonnay for our 'Grand Cru' Cuvees.

### Winemaking

Our State-of-the-Art winery holds 1,800 HL in stainless steel vats and 600 HL in traditional vats. Our high-tech equipment ensures exact high level vinification.

Our wines are bottled after blending in spring and will rest in our cellars to reach ideal maturity before you can enjoy them. At least 36 months for all our Grand Cru Cuvées.

Our blends are exclusively Pinot Noir and Chardonnay for the whole of the LALLIER range. Our House's specificity is more and more to bottle with cork and clamp during the second fermentation, as was the custom in the old days. But you will have to wait to be able to enjoy these Cuvées.

The René-James LALLIER great vault holds over 750,000 bottles stored in pallet crates, and in our 18th Century chalk cellars are kept the cuvees that will have to age a little longer before seeing the light again.

