



LABEL DESIGNATION	Champagne Pascal Lallement Premier cru brut
VINTAGE	NV
TYPE	Sparkling wine with fine bubbles
APPELLATION	AOP Champagne
REGION	Champagne
COUNTRY	France
ESTATE SIZE & SITUATION	7 ha in Chamery, Sermier and Eceuil premier cru villages
SUSTAINABLE CULTIVATION	Haute Valeur Environnementale Level 3 since 2015
CERTIFIED BY	French Ministry of Agriculture
AWARD	Hong-kong International Wine Challenge 2015, Gold award
PRESS RATING	95 Robert Parker wine advocate (11/2013); 92 Stephen Tanzer's (12/2013) 91 Vinous (1/2015); 91 Wine Spectator (12/2014)
SOIL	Chalky clay with a sun raising exposure
VINE AGE	Between 10 to 50 years old
YIELD	11000 kg/ha
COMPOSITION (varietal) & BLEND	40% Pinot Meunier, 40% Pinot Noir, 20% Chardonnay Blend 40% vintages 2011, 2012, 2013 and 60% old reserve wines
WINE MAKING	Horizontal press 8000 Kg. Malolactic fermentation. Still wine ages in stainless thermoregulated vats. At least 4 years ageing in the bottle for the "prise de mousse" in the quite darkness of our cellars.
APPEARANCE	Bright straw , with fine bubbles forming a pretty crown on the surface of the glass
BOUQUET	Deeply perfumed scents of candied citrus and pits fruits
TASTE	Ripe red fruit mixed with bright citrus softened by the extended tirage to produce a rich creamy texture and long mineral driven finish.
BEST WITH	On its own as an aperitif, selfish and seafood, white meats with creamy sauces
SERVING TEMPERATURE IN C°	10°C-12°C
ALCOHOL vol%	12,5%
TOTAL SO2 mg/l	49mg/l
PH	3,09
TOTAL ACIDITY g/l	4,3g/l
RESIDUAL SUGAR g/l	12,2g/l
TIRAGE	April 2014
DOSAGE g/l	10g/l
BOTTLE SIZE	75 cl
NB BOTTLES PER CASE	12
NB CASES PER PALETTE 100 x 120 cm	48
BARCODE	784255521144