

CHAMPAGNE PASCAL LALLEMENT
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**COME AND VISIT US AT
PROWEIN DÜSSELDORF,
ON 17-18 & 19 MARCH 2019
STAND 12/B10**

CHAMPAGNE BRUT 1ER CRU

After a harmonious marriage of years and different type of grapes from cuvees, the blending is composed of 40% pinot Meunier, 40% pinot noir and 20% Chardonnay. It is distinguished by its balanced and its regularity. It ages at least 4 years in our cellars (blending from 2012-2013-2014, and 60% of old reserve wines from previous years)

Tasting: The attack on the palate is intense, well-balanced, with fruity aromas. The final aromas are long, fresh, mixing aromas of citrus fruit and small black berries, bringing a mild and pleasant bitterness.

ONE FAMILY, ONE BUSINESS, ONE ART...

The Lallement family is installed for several generations on the hill-sides of Chamery, one of the best vineyards of the Champagne. Ideally situated between Reims and Epernay, our vineyard is on the mountain of Reims. Our Hillside Premier Cru benefit from an ideal period of sunshine which confers on our vintages their quality and their constancy.

Chamery's village

This village is situated between Reims and Epernay. Its vineyard stretches over 200 hectares classified in 1st Cru. The peculiarity of the basement of Chamery is its exposure in the shape of Circus, exposed to the sun raising, and favoring an exceptional maturity of the grapes

Geology

The geology of the argilo-calcareous country brings aromas with a complex mixture of citrus fruits and fruits to pits (typical of our country)

Our Vineyard

Out of respect for our earth, no processing is done in a systematic way: observation and monitoring the agricultural warnings understand the conduct of the vineyard.

The use of auxiliary methods limits the phytosanitary requirements and therefore the pollution. We favor the work of the ground, the grass planting and the reasoned vine growing, as well as the use of products, respectful of the man and the earth.

**Our domain is certified in
« high environmental value »**



AWARD & MEDAL OBTAINED

95/100 THE WINE ADVOCATE -
R. PARKER (2013)

* 92/100 STEPHEN TANZER (2014)

* 91/100 WINE SPECTATOR (2014)

* 91/100 VINOUS (2015)

* GOLD AWARD AT HONG KONG INTERNATIONAL WINE CHALLENGE (2015)

* GOLD AWARD AT INTERNATIONAL CHALLENGE GILBERT & GAILLARD (2019)

TECHNICAL INFORMATIONS

- HORIZONTAL PRESS WITH PNEUMATIC MEMBRANE
- TANK TERMOREGULATED IN STAINLESS STEEL
- DATE OF BOTTLING: 04/2015 (DONE IN THE PROPERTY)
- DATE OF DRAINING OF BOTTLES: 11/2018 (DONE IN THE PROPERTY)