

CHAMPAGNE PASCAL LALLEMENT

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**COME AND VISIT US AT
PROWEIN DÜSSELFORF
17-18 & 19 MARCH 2019
STAND 12/B10**

CHAMPAGNE BRUT ROSE 1ER CRU

The blending is made with 3 different years and 3 varieties (20% Chardonnay, 60% pinot noir and 20% Pinot Meunier), with an addition of a slight proportion of red wine from the Champagne area (wine coming from 17% of the pinot noir). Thanks to this blending, the Champagne Rosé obtains a perfect color and fruity aromas.

It ages at least 3 years in our cellars.

ONE FAMILY, ONE BUSINESS, ONE ART...

The Lallement family is installed for several generations on the hillsides 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 Hillsides 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 »



TECHNICAL INFORMATION

- 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)