

CHAMPAGNE PASCAL LALLEMENT
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CHAMPAGNE N.V

BRUT PREMIER 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 hillsides of Chamery, one of the best vineyards of the Champagne. Ideally situated between Reims and Epernay, our 7ha 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 stechtes 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 estate has been « high environmental value » certified, since 2015



AWARD & MEDAL OBTAINED

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

TECHNICAL INFORMATION

- HORIZONTAL PRESS WITH PNEUMATIC MEMBRANE
- TANK TERMOREGULATED IN STAINLESS STEEL
- BOTTLING DATE: 04/2015 (AT THE ESTATE)
- DISGORGED TO ORDER AT THE ESTATE: 11/2018
- DOSAGE: 10 MG/L

