



LALLIER R.019 CUVÉE

Champagne Brut Reserve

Lallier R19 reflects the uniqueness of the 2019 harvest. These grapes delivered a wine with intense fruity notes and delicate sweetness. The remaining 12% is composed of reserve wines from the harvests of 2018 and 2012, each dominated respectively by intensity and fruitiness. FOOD PAIRINGS Raw vegetables, goat cheese, shellfish, raw fish, delicate white meats and delicate desserts. BLEND 88% Chardonnay AGING Min. 36 months DOSAGE 8 g/L DISGORGEMENT Min. 3 months

Tasting notes

Color

Light gold.

Aroma

Fresh with intense citrus aromas and a touch of brioche.

Taste

Intense with a silky texture.

Finish

Long with a nice aromatic persistence.