



LALLIER BLANC DE BLANCS

Champagne Brut | Grand Cru

Lallier Blanc de Blancs Brut is an exquisite Champagne made from 100% Chardonnay grapes grown in Grands Crus vineyards. The blend consists of 70% base wines from Aÿ, a terroir usually dominated by Pinot Noir. The 30% reserve wines come from the renowned plots of the Côte des Blancs in Avize, Cramant, and Oger. Aged between 36 and 48 months. This champagne can be stored for up to five years, stored away from light.

Tasting notes

Color

Light yellow.

Aroma

Acacia and vine flowers with delicate pastry notes, fresh butter, hazelnut and praline.

Taste

The pure and fresh character of the Chardonnay dominates the palate. The slightly sweet taste is balanced by the richness and structure of the Aÿ terroir.

Finish

The finish is tense and mineral, a testimony to the chalky terroir, the length is dominated by fresh citrus notes.