

Pascal Lallement

ONE FAMILY, ONE BUSINESS, ONE ART...

CHAMPAGNE N.V BRUT PREMIER CRU

40% Pinot noir - 40% Meunier - 20% Chardonnay

After a harmonious marriage of vintages from different years and grape varieties. It is distinguished by its balance and regularity. It ages at least 4 years in our cellars.

Tasting

The attack on the palate is intense, balanced with fruity aromas. The finish is long, fresh mixing aromas of citrus fruits and small black berries bringing a light and pleasant bitterness. This brut champagne is excellent as an aperitif for its complexity of aromas and in the evening for its balance and softness.

In the spotlight

Gold medal - Gilbert Gaillard 2021 and 2022 Silver Medal - International Wine Challenge 2022 90/100 - Wine Enthusiast Silver medal - 91/100 DECANTER WORLD WINE AWARDS

Food & Wine

Vegetable terrine Seafood platter Cheese Fruit tart





