



ABOUT THE BRAND

The husband-and-wife team of Jean and Virginie Lallement of Champagne Juillet-Lallement carry on a family tradition spanning three generations in the Grand Cru village of Verzy in the heart of "La Montagne de Reims." The domaine was founded in the early 1900's and the Lallement family has been focused on farming and quality control as the house slowly increased land holdings over the last century.

Champagne Juillet-Lallement produces precise wines, showing elegance, minerality and above all a true personality. They reflect the terroir of "La Montagne de Reims" which has a northern exposure, ensuring cool winds preserve great acidity in the wines. The farming philosophies of Juillet-Lallement respect nature and their commitment to sustainable viticulture will help to ensure the house will continue to thrive in the next century.



CHAMPAGNE JUILLET-LALLEMENT BRUT ROSÉ

This champagne takes on a shiny robe with a beautiful tint of pink salmon. The fine effervescence yields a lovely small trail of bubbles. The nose is characterized by scents of wild strawberries and of blackcurrants. To this is also added a light note of licorice. In the mouth, the vivacious attack reveals aromas of small, candied fruit. The low dosage for this champagne serves to promote its complex structure and fine balance. This is a traditional rosé champagne with a strong personality. This champagne makes for a great aperitif, but can also be paired beautifully with your cheeses and your desserts, such as a delicious chocolate fondant with red fruit.