



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 SÉLECTION GRAND CRU

This champagne takes on a clear yellow robe. The fine and abundant effervescence produces an unctuous mousse. The nose is a complex blend in part of yellow fruit aromas (peach, apricot), and a few hints of exotic fruits such as mango and pineapple. The attack is direct, the dosage perfectly balanced. The mouth is greedy revealing a subtle mix of citrus and white flowers. A Champagne which is perfect for a cocktail or an aperitif, as well as suited for all occasions.