

CHAMPAGNE JUILLET-LALLEMENT

SPECIAL CLUB 2015

TASTING NOTES

The robe is golden for this champagne, adorned by fine and delicate bubbles. The nose is strong, dominated by hints of small black berries, and unravels its complexity bit by bit with black chocolate and silex rock aromas, topped by a touch of lightly candied white fruits. The mouth is greedy and surprises by its structure and length of morello cherry and candied orange aromas. An ideal champagne to be paired with grilled meat or even a chocolate dessert such as a "Black Forest."

VINTNER	Jean and Virginie Lallement
WINEMAKER	Jean Lallement
VARIETAL	60% Pinot Noir, 40% Chardonnay
APPELLATION	Champagne (Verzy and Sillery)
DOSAGE	5g/l

BACKGROUND

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.

Jean Lallement blends the different cuvees himself. All the vinification is now carried out in thermo-regulated stainless-steel vats, which allows him to preserve the freshness on his reserve wines and brings exceptional quality to his Champagne. Some vintages are also aged in 300 litres oak barrels, made with local wood from the Verzy forest.

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.

