
CHAMPAGNE JUILLET-LALLEMENT

SPECIAL CLUB 2016

TASTING NOTES

The pale gold color of this wine reveals a fine and generous effervescence. The first aromas are subtle, with a mixture of white flower and candied lemon. Then it opens to reveal all its complexity, with notes of toast, blackcurrant, and a touch of minerality. The palate is a burst of fresh lemon and grapefruit. Layers of wild strawberry and cherry take us to a fluid, persistent and slightly saline finish.

VINTNER	Jean and Virginie Lallement
WINEMAKER	Jean Lallement
VARIETAL	70% Pinot Noir, 30% Chardonnay
APPELLATION	Champagne (Verzy and Sillery)
DOSAGE	5 g/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.

