



Lallier Grand Reserve

Made from 100% Grand Cru grapes, of which 65% Pinot Noir from Aÿ and Verzenay and 35% Chardonnay from Avize and Cramant, the Brut is an intoxicating blend of 70% of the most recent vintage with 30% reserve wine, matured 24 to 36 months in our cellars. With 9 g/L dosage and 3 to 5 months rest between disgorgement and shipping, the Lallier Brut features a fine golden-yellow color and delicate buttery brioche aromas with hints of apricot and crusty bread. With its creamy mouthfeel, incredible balance, and remarkable minerality, this Brut represents a truly remarkable value.

Disgorgement: May 19, 2010



Lallier Grand Reserve

Made from 100% Grand Cru grapes, of which 65% Pinot Noir from Aÿ and Verzenay and 35% Chardonnay from Avize and Cramant, the Brut is an intoxicating blend of 70% of the most recent vintage with 30% reserve wine, matured 24 to 36 months in our cellars. With 9 g/L dosage and 3 to 5 months rest between disgorgement and shipping, the Lallier Brut features a fine golden-yellow color and delicate buttery brioche aromas with hints of apricot and crusty bread. With its creamy mouthfeel, incredible balance, and remarkable minerality, this Brut represents a truly remarkable value.

Disgorgement: May 19, 2010



Lallier Grand Reserve

Made from 100% Grand Cru grapes, of which 65% Pinot Noir from Aÿ and Verzenay and 35% Chardonnay from Avize and Cramant, the Brut is an intoxicating blend of 70% of the most recent vintage with 30% reserve wine, matured 24 to 36 months in our cellars. With 9 g/L dosage and 3 to 5 months rest between disgorgement and shipping, the Lallier Brut features a fine golden-yellow color and delicate buttery brioche aromas with hints of apricot and crusty bread. With its creamy mouthfeel, incredible balance, and remarkable minerality, this Brut represents a truly remarkable value.

Disgorgement: May 19, 2010



Lallier Grand Reserve

Made from 100% Grand Cru grapes, of which 65% Pinot Noir from Aÿ and Verzenay and 35% Chardonnay from Avize and Cramant, the Brut is an intoxicating blend of 70% of the most recent vintage with 30% reserve wine, matured 24 to 36 months in our cellars. With 9 g/L dosage and 3 to 5 months rest between disgorgement and shipping, the Lallier Brut features a fine golden-yellow color and delicate buttery brioche aromas with hints of apricot and crusty bread. With its creamy mouthfeel, incredible balance, and remarkable minerality, this Brut represents a truly remarkable value.

Disgorgement: May 19, 2010