

# Icon Collection

# OUVRAGE



*Grand Cru*  
Élevé sous Liège

*My handiwork...*

*Blend of Champagne Grands Crus (30% chardonnay, 70% pinot noir). This handcrafted cuvée, capped with "cork & staple", has aged on lees during 5 years. Extra-brut and without any artifice, it guarantees Splendour and Authenticity!*

*Francis TRIBAUT*

This cuvee has been especially blended with a selection of Champagne Grands Crus and aged in a handcrafted way from where comes "OUVRAGE". With the aim of being more responsible and enhancing our identity profile, we practiced an ancestral racking with corks maintaining by staples on both sides; thus enjoying the rich aroma of cork and a specific ageing on lees in the depths of our cellars in Aÿ.

This process needs a very meticulous and manual involvement from craftsmen in the House to put corks and staples on bottles and to take them off by hands many years later, when comes the disgorgement "à la volée" (e.g. by hands). Another particularity of this product comes from its sophisticated aromas and structures also its delicate and creamy effervescence which allow a very low sugar addition at the disgorgement.

## Technical datas

<b>Grape varieties:</b>	30% chardonnay and 70% pinot noir
<b>Main Crus:</b>	Grands Crus from Avize, Cramant, Verzenay, Aÿ
<b>Vinification:</b>	alcoholic fermentation with LALLIER yeasts partial malolactic fermentation
<b>Blend:</b>	2/3 with wine from the year and 1/3 of reserve wines
<b>Tirage:</b>	bottle capped with cork and staple
<b>Ageing on lees:</b>	around 5 years in our old cellars
<b>Disgorgement:</b>	around 5 months before shipment
<b>Dosage:</b>	Extra Brut < 6 g/l

## Tasting

**Aspect:** OUVRAGE offers a beautiful golden yellow hue.

**Nose:** With a very low sugar addition, it is the nectar of elegance and sophistication.

**Palate:** An elegant, sophisticated, fresh and long-finishing wine, OUVRAGE reflects the historical Grands Crus terroirs of pinot noir and chardonnay located on the Montagne de Reims and on the Côte des Blancs. Its buttery and brioche aromas with the apricot fruitiness compete with a velvety and balanced mouth.

It has to be served between 8°C and 10°C in a big glass. It is above all a great wine which reveals itself as the minutes passed. You will enjoy it from the aperitif, then on fish and shellfish.

OUVRAGE can even be decanted in a fresh room 30 mins before pouring it!



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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. PLEASE DRINK RESPONSIBLY.