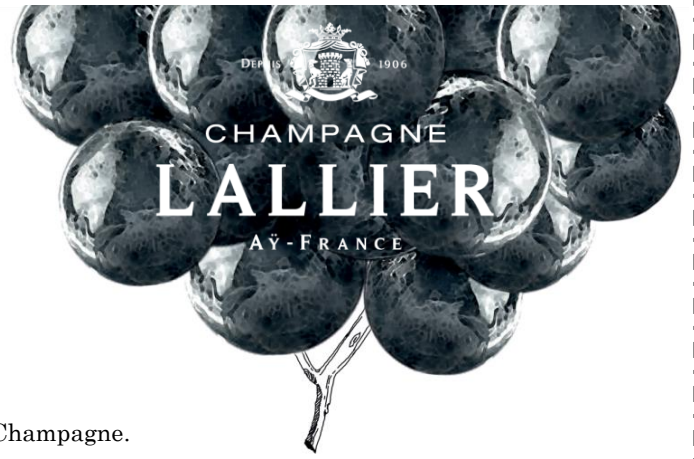


Permanent Collection

BRUT NATURE

ZÉRO DOSAGE



Since 1906, LALLIER is a craft manufacture of prestigious crus de Champagne.

Without any sugar addition, LALLIER has decided to add to its menu a wine of very natural truth. Our Brut Nature reflects the purity of its noble origins all in freshness and subtility.

It matches perfectly the art of drinking and eating well.

Technical datas

Grape varieties:	38% chardonnay and 62% pinot noir
Main Crus:	Aÿ, Verzenay, Bouzy, Ambonnay, Avize, Cramant, Oger
Vinification:	alcoholic fermentation with LALLIER yeasts partial malolactic fermentation
Blend:	19% of reserve wines
Disgorgement:	few months before shipment, without any sugar addition
Dosage:	0 g/l

Tasting

Aspect: Its golden twinkling robe is coupled with delicate aromas of citrus and white flowers.

Nose: Very slight notes of honey announce its maturity and flatter our nose with delicacy.

Palate : Its angular and pronounced mouth, combined with a creamy effervescence says a lot about the purity and the noble origin of this wine.

With our Brut Nature, we recognize the aromatic expression of a Zero Dosage in its simplest form. Thanks to its delicacy and its minerality, Brut Nature can be paired with salted meals rather than sweet ones. Not aggressive on the palate, precision and accuracy are worthy of its name.

A real work of art for seasoned epicureans.

