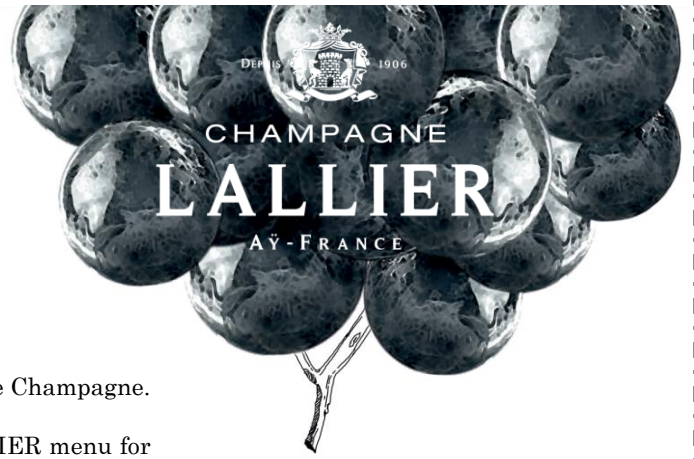


Permanent Collection

EXTRA DOSAGE

SEC



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

As the icing on the cake, Extra Dosage comes to refine the LALLIER menu for a finish all in roundness.

Subtle and delectable, Extra Dosage confers on the wine an audacious delight fully in line with the gourmand “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
Dosage:	18 g/l

Tasting

Aspect: Its lovely golden-yellow tint brings out the love of good food.

Nose: Its buttery and brioche aromas combined with the fruitful flavors of the apricot, transport us to a world of delicate fullness.

Palate: Extra Dosage is conceived as a Sec for a smoother, tastier and well balanced mouth.

Extra Dosage has been conceived and crafted for affectionate people looking for softness. This slightly sweet Cuvée has to be served really chilled around 8°C.

No matter if the gourmand aficionados taste it with sweet and sour dishes from the Asian food or with desserts composed with fruit purée or simply chilled and savored in beautiful glass for every “champagne time”...

