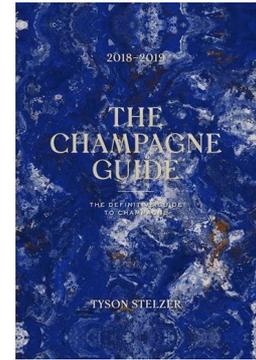


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2018-2019
By Tyson Stelzer



R.013



92 points - 2013 BASE VINTAGE - DISGORGED AUGUST 2016 - TASTED IN AUSTRALIA

63% pinot from Aÿ, Verzenay, Bouzy and Ambonnay; 37% chardonnay from Avize, Cramant and Oger; 17% reserve wines; 7g/L dosage

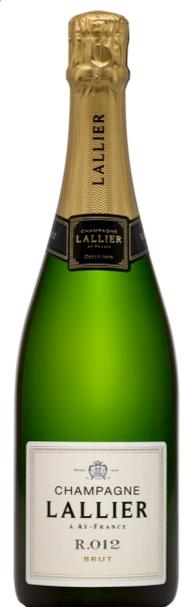
The black label announces Lallier's new and noble philosophy: "The Série R" is the result of a deep reflection upon year's harvest. A large majority of the cuvée R.013 comes from the vintage 2013. The result is as magnificent as the mandate, a beautiful and enticing cuvée that seamlessly contrasts the depth and strength of pinot noir with the zest of chardonnay. It leads out strongly with baked apple and peach fruit and backs it with lemon and grapefruit. Lees age has contributed an enticing backdrop of brioche and nougat, culminating with succulent fruits generosity, balanced and well-integrated acidity and subtle dosage.

R.012

92 points - 2013 BASE VINTAGE - DISGORGED JANUARY AND FEBRUARY 2016 - TASTED IN AUSTRALIA

62% pinot from Aÿ, Verzenay, Bouzy and Ambonnay; 38% chardonnay from Avize, Cramant and Oger; 19% reserves from 2008,2005 and 2002; 8g/L dosage

A showcase for the rich, fleshy, red-fruited, spicy personality of grand cru pinot noir, this is a cuvee of stature and strength, from its medium-straw hue to its full-bodied palate of grapefruit, red apple and pear, and long, driving finish. Gentle, dry phenolic grip is subtle and does not interfere with fruit poise or persistence. Old reserves and bottle age bring a bready, biscuit backdrop of toasty, honeyed complexity. A great concept and a characterful expression.



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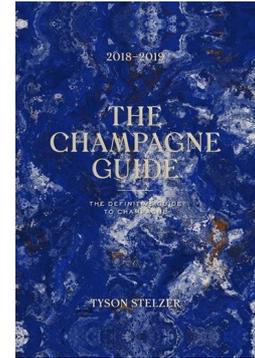


Champagne Lallier

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BLANC DE BLANCS



94 points - 2013 BASE VINTAGE - DISGORGED FEBRUARY 2016 - TASTED IN AUSTRALIA

60% Aÿ; 40% Avize, Cramant and Oger; 36-48 months on lees; 7g/L dosage

Always a highlight of Lallier's portfolio, this is a cuvee that balances the expressive depth and intensity of Aÿ with the freshness of Côte des Blancs, and never has it looked more exact than it does from Lallier's new facility, basking in the glory of the great 2012 harvest. Aÿ brings a succulent white peach generosity to the citrus cut of the Côte des Blancs, beautiful overlaid with the lemon meringue and marzipan complexity of lees age, at every moment underlined by the pronounced chalk minerality of these profound grand crus. Dosage is well integrated on a finish of exacting line and seamless persistence.

GRAND ROSÉ

93 points - 2012 BASE VINTAGE - DISGORGED JANUARY AND FEBRUARY 2016 - TASTED IN AUSTRALIA

80% pinot noir from Aÿ and Bouzy; 20% chardonnay from Avize; 24-36 months on lees; a saignée of partial maceration of pinot noir and chardonnay and also a blend of red wine; 9g/L dosage

Pinot noir takes a commanding lead in this rosé of medium salmon copper tint, basking in the flesh and body of Aÿ and Bouzy pinot noir. Red apple, strawberry, raspberry and pink pepper fruit carry long, fragrant and full amidst a complexity reminiscent of strawberry flan and even a savoury hint of tamarillo. Maceration in union with assemblage of red wine provides fine tannin structure, which offers gentle support to a long finish.

Chalk minerality and acidity rise to the occasion, toning the aftertaste with fine-grained structure and elegant drive.



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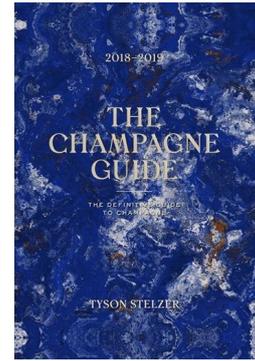
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MILLÉSIME 2008



92 points — DISGORGED JANUARY 2016 — TASTED IN AUSTRALIA

55% pinot from Aÿ; 45% chardonnay from Avize, Cramant and Oger; at least 5 years on lees;

7g/L dosage

A rich and voluptuous cuvee of medium-straw-yellow hue and a fleshy stone fruits, fig, spice, even notes of golden fruit cake. There is a generously full richness here that verges on exotic fruits and fig, held confidently in place thanks to finely structured grip and well-integrated acidity. A 2008 ready to drink now, culminating in layers of ginger nut and roasts almonds. An attractive cuvee, albeit without the finesse or precision of the new regime of Lallier. One bottle tasted showed subtle burnt-orange oxidation character.

OUVRAGE

91 points — 2010 BASE VINTAGE — DISGORGED FEBRUARY 2015 — TASTED IN AUSTRALIA

70% pinot from Aÿ; 30% chardonnay from Avize and Cramant; partial malolactic fermentation; 5 years on lees under cork; 3g/L dosage

The House describes Ouvrage as Francis Tribaut's "baby", the flagship of the house, built on deep selection of the best crus. It's a complex and characterful style, with toasty, woody notes declaring the character of Aÿ pinot noir. This is a savoury cuvee of layered spice, grapefruit pith, bitter almond, even a hint of beetroot, amplified by the toasty complexity of bottle age under cork.

It finishes with firm tension as much from dry extracts as acidity, framed in low dosage.



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