



Memory Collection

Millésime 2010 Grand Cru



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

Our 2010 Vintage is pure, without any artifice. Thanks to its 100% Grands Crus blend of chardonnays from the Côte des Blancs and pinots noirs from Aÿ and Verzenay. It reflects the essence of the 2010 harvest. A sumptuous vintage champagne which is worthy of our motto: « Share the art of drinking well » and eating well!

All about 2010 harvest

The 2010 wine campaign is calm and under water stress until August 15th. After a cold winter (rare frosts) and a dry spring, the soil has been subjected to hydric stress. Mid-June, the flowering takes place. Summer temperatures set up early July. In mid-August, exceptional rains disturb the beginning of the veraison but supply the soil with water. Nevertheless, the vegetative cycle is favourable and is followed by a good ripening. Botrytis comes to settle on black grape varieties. We need to sort the berries of pinot noir that have been affected by rot. The chardonnay is slightly impacted by a microbial contamination, and we must not wait too long before picking it, but fortunately we are not affected in our vineyard of the Côte des Blancs. The harvest finally takes place from September 18th to 28th.

At the end, it is the House work during the vegetative and harvest cycle that rewards us. And the year 2010 gave us a beautiful vintage!

Technical Datas

Grape varieties:	45% Chardonnay and 55% Pinot Noir
Main Crus:	Grands Crus from the Côtes des Blancs and pinots noirs from Aÿ and Verzenay
Vinification:	alcoholic fermentation with LALLIER yeasts partial malolactic fermentation
Blend:	100% of the wines of the 2010 year
Aging on lees:	more than 60 months in our old cellars
Disgorgement:	around 5 months before shipment
Dosage:	Brut 7 g/l

Tasting

2010 was a year of full maturity with an elegant richness in natural sugar and an interesting acidity. The freshness from the chardonnay comes first immediately well counterbalanced by the generosity of the pinot noir.

Without artifice thanks to its low-dosage, our 2010 vintage is a 100% accurate image of the 2010 harvest, as required by vintage Champagne specifications.

Aspect: A pleasant golden colour which develops into shiny amber glints.

Nose: Its elegant nose suggests notes of fresh citrus and pears. The many years spent in our cellars enable us to appreciate beautifully matured aromas such as honey, torrefied notes and even mocha.

Palate: It's a generous and complex wine that will please one's senses where the freshness of chardonnay is immediately counterbalanced by the generosity of pinot noir.

A gorgeous Champagne and loyal companion of "the art of drinking and eating well"! It will sublimate the most delicious foods with a minimum of character such as a farm-raised poultry or a strong coffee-based tiramisu.

