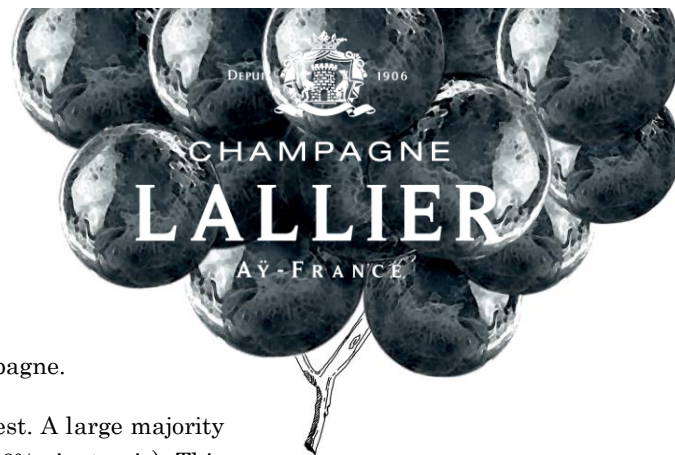


## Permanent Collection

# R.014

## BRUT



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

The “Série R” is the result of a deep reflection upon one year’s harvest. A large majority of the cuvee **R.014** comes from the 2014 vintage (44% chardonnay, 56% pinot noir). This champagne matches perfectly with the art of drinking and eating well.

## All about 2014 harvest

The 2014 climate has consequences over the vegetative cycle. The Champagne region went through a mild winter, humid and without frost (ideal replenishment of water), then through a dry and sunny spring season. In that way, the vine started their budding cycle earlier (7-10 days in advance compared to the average season). Nonetheless, our Chardonnay and Pinot Noir plots do not suffer any frost or hail. With this early budding, we are talking about an exceptional harvest that needs to be scheduled at the end of August. But July and August bring colder and rainy days upsetting the vineyard, which slows down the ripping of the grape, and the coloring of bunch.

We are thinking of pushing back the harvest until mid-September. Globally, our Chardonnays and Pinot Noirs reach a great maturity during the harvest: from September 15<sup>th</sup> to 25<sup>th</sup>. The still wines of the year are showing well, the bottling and the “prise de mousse” are going smoothly and after a few years of aging in our old cellars, it’s time to taste our **R.014**.

## Technical Datas

<b>Main harvest:</b>	15 <sup>th</sup> to 25 <sup>th</sup> September 2014
<b>Grape varieties:</b>	44% Chardonnay and 56% Pinot Noir
<b>Main crus:</b>	Aÿ, Verzenay Bouzy, Ambonnay, Avize, Cramant, Oger
<b>Vinification:</b>	alcoholic fermentation with LALLIER yeasts partial malolactic fermentation
<b>Blend:</b>	84% with wine from the year 2014 16% of reserve wines (2005, 2008, 2012)
<b>Disgorgement:</b>	3 months before shipment
<b>Dosage:</b>	6 g/l

## Tasting

**Aspect:** bright, golden green reflections

**Nose:** subtil, with notes of agrums, apricot, honey, dried fruits and ginger bread

**Palate:** beautiful body, generous and well-balanced

**R.014** is a delight from the aperitif to dessert. After a scallops’ carpaccio with pomegranate berries, it pairs wonderfully with a grilled sea bass or a veal fillet slowly cooked. It goes perfectly as well with a French cheese platter and sublime the end of the meal with a tarte tatin.

