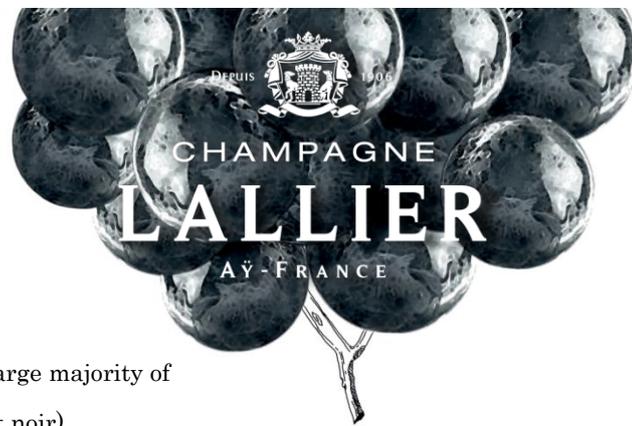


PERMANENT COLLECTION

R.015

BRUT



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

The Série *R* is the result of a deep *R*eflection upon one year's harvest. A large majority of the cuvee *R.015* comes from the 2015 vintage (39% chardonnay, 61% pinot noir).

This champagne matches perfectly with the art of drinking and eating well.

All about the 2015 harvest

R.015 is the *R*eflection of a *R*adiant year ! The vegetative cycle unfolded peacefully despite a few surprises. A classical winter without frost or pest pressure except for oïdium which was controlled ! As early as mid-May, a very hot and dry climate settled in right through to August (like in 2003, 1976 and 1951). This exceptional event was accentuated by significant daily temperature variations (coolness at night, intense heat at midday).

Bud break took place mid-April and full bloom happened mid-June. But the great dryness brought concern at the start of the ripening period (7th August). The water deficiency level was a reminder of the years 1998, 1976, 1964, 1962 and 1959 with grapes showing symptoms of dryness ! It was unhoped-for, but finally downfalls of rain hit the vineyard for 2 weeks around 15th August. At last, the grape berries began to swell and Botrytis cinerea was ousted by the drop in temperatures. Everything fell back into place and the harvest began happily on the second week of September with perfect sanitary conditions.

The year of all superlatives, worthy of a great vintage, with a promise of an extraordinary quality !

Technical data

Main harvest :	6th to 16th September 2015
Grape varieties :	39% Chardonnay and 61% Pinot Noir
Main crus :	Avize, Cramant, Oger, Aÿ, Verzenay, Bouzy, Ambonnay
Vinification :	Alcoholic fermentation with LALLIER yeasts Partial malolactic fermentation
Blend :	80% with wine from the year 2015 20% of reserve wines (2012, 2009, 2008)
Disgorgement :	6 months before shipment
Dosage :	7 g/l

Tasting

Colour : Golden tint.

Flavors : Aromas of vine peach, ripe pear and hazelnut.

Taste : Opulent and bright. Shows great balance with a tightly-knit minerality on the finish.

Food pairings

R.015 is the *R*eflection of a wholesome and radiant year ! An ideal companion for friend get-togethers, afterworks or indulgent meals.

We love to pair it with a cassalette of snails in a cream sauce, followed by a tender and tasty roasted suckling pig. For dessert, you will be dazzled by its association with a delicious apricot tart.

