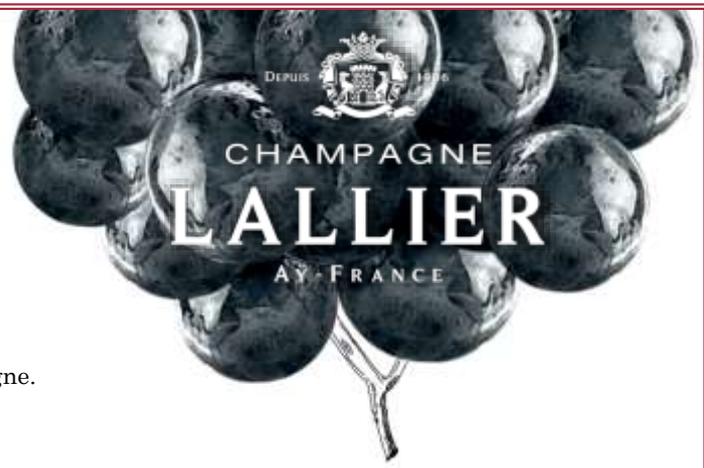


## COLLECTION PERMANENTE

# R .016

## BRUT



Since 1906, LALLIER is a manufacture of prestigious crus de Champagne. The Série **R** is the result of a deep **R**eflection on one year's harvest.

A large majority of the cuvee **R .016** comes from the 2016 vintage.

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

### All about 2016 Harvest.

**R .016** is the **R**eflection of a complex year!

2016 is a difficult, demanding and fast-paced viticultural campaign for winegrowers. First of all with an exceptionally cool and humid spring, the first 6 months of the year reach a record rainfall with a 62% excess. These heavy rains are vectors of diseases, especially a strong pressure of mildew. At the end of April-early May, late spring frosts, similar to those in 1990, caused considerable damage. Some areas that are already frozen are not spared by hail the following month! The summer continues to strain the vineyard and the nerves of the winemakers with very dry and hot weather causing water stress and scalding on the remaining bunches of grapes. This lack of water delays the start of ripening, as in 2009 and 2012. The return of fine summer weather brings a good dynamic of maturation of the grapes. In September, the harvest quality was finally better than the winegrowers had expected, but the severe weather conditions of 2016 led to a large loss of harvest. One of the smallest yields estimated in 20 years, but which is finally saved thanks to the big size of the bunches, and a good sanitary state.

Finally the 2016 harvest is doing well; Mother

Nature gave us quality wines, a good sugar/acid balance close to 2002, complex and generous aromas.

### Technical data

<b>Main harvest:</b>	11th to 21st September 2016
<b>Grape varieties:</b>	44% chardonnay and 56% pinot noir.
<b>Main Crus:</b>	Avize, Cramant, Oger, Aÿ, Verzenay, Bouzy, Ambonnay
<b>Vinification:</b>	Alcoholic fermentation with LALLIER yeast Partial malolactic fermentation
<b>Blend:</b>	86% of wines from the 2016 vintage 14% of reserve wines (2010, 2012, 2014)
<b>Disgorging:</b>	5 months before shipping
<b>Dosage:</b>	7 g/l

### Tasting

**Color:** Brilliant golden hue, pink gold, delicate effervescence.

**Flavors:** Bewitching presence, complex, from the first nose. Full aromas of citrus fruit, yellow fruit, almond and subtle spices, mixed with generous and soothing balsamic touches.

**Taste:** Full, ample, silky, greedy and well-balanced, with a mineral tension on the finish. A long finish revealing notes of mirabelle plum and milk caramel.

### Food and wine pairing

Taste the R.016 cuvée, a reflection of a complex year with generous aromas: Toast of raw Foie gras and quince jelly / Roasted chicken and morel risotto / Chaource cheese and fresh figs / Caramelised mirabelle plum tart.

