



PETER PAUL CHAMPAGNE

BY LALLIER ~ AY, FRANCE

LIMITED RELEASE

BOTTLED AND IMPORTED
EXCLUSIVELY FOR PETER PAUL WINES

WINEMAKING HISTORY & NOTES

The Lallier Family has been making champagne in the town of Ay, France, for 5 generations. Ay's wines were favorites of the French kings even prior to the advent of the discovery of 'methode champenoise', at the end of the 17th Century. The Lallier Vineyards cover 30 acres, and benefit from some of the best terroir for Champagne grapes. Only 17 villages in the Champagne can claim the coveted name of 'Grand Cru', and Ay was one of the first to obtain it in 1936. Lallier uses only Pinot Noir and Chardonnay for their 'Grand Cru' Cuvees.

The Peter Paul Champagne by Lallier is a Grand Cru Cuvee that was created specially for Peter Paul Wines. It is a blend of 50% Pinot Noir and 50% Chardonnay. The wine is bottled after blending in the spring, aged for a minimum of 36 months 'sur lies' in Lallier's chalk cellars and disgorged 3 to 5 months prior to release.

TASTING NOTES

With its delicate mousse-like mouth feel, the elegant champagne serves up lovely nut and brioche aromatics that lead toward creamy apple and apricot flavors. On the finish, the wine is balanced by classic French acidity.

TECHNICAL DATA

BLEND:	50% PINOT NOIR, 50% CHARDONNAY
ALCOHOL:	12%
pH:	3.05
TA:	4.05 g/L
APPELLATION:	CHAMPAGNE, FRANCE

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