

Peter Paul Grand Cru Champagne

Grand Cru Champagne has long been a passion of vintner Peter Paul. In 2007, he selected a cuvée from the small, respected Champagne house of Lallier that would become the first in what is now a series made in collaboration with Lallier. In the spring of 2012, Peter sent co-winemaker Jeff Morgan to Champagne to select the next generation of Peter Paul Champagne.

The current selection—our third in collaboration with Lallier—was imported in the spring of 2016. It is a dry brut that serves up fresh, crisp notes of citrus and toast—and is very clean and polished on the finish.

Lallier owns 125 acres of vineyards (25 parcels), all of which are grand crus. The ancient winery caves are tucked into the charming village of Aÿ, while the winery's new, modern winemaking facility is in nearby Epernay.

Aÿ became one of the first communes in Champagne to be classed as Grand Cru. The region's reputation for wine production dates back to the Middle Ages when Pope Urban II, a native Champenois, declared that the wine of Aÿ in the Marne département was the best wine produced in the world. We are proud to serve such wine under the aegis of Peter Paul.

Technical Data:

Suggested CA Retail: \$60

Varietal composition: 65% Pinot Noir/35% Chardonnay

Lees aging: 3 years Dosage: 7 g/L

Cases Produced: 500 (6x750ml)

Appellation: Champagne