



Peter Paul Grand Cru Champagne Brut

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 2016, Peter sent Chief Wine Officer Martin Reyes to meet Lallier and select the next generation of Peter Paul Champagne.

The current selection—our *fifth cuvée* in collaboration with Lallier—was disgorged in March 2019, and imported in the summer of that same year.

It is a dry Brut style with striking notes of citrus, baked apple, and toast—with a clean, luxurious 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 Ay, while the winery's new, modern winemaking facility is in nearby Epernay.

Ay 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 Ay 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:

- Varietal composition: 68% Pinot Noir/22% Chardonnay
- Main Crus: Ay, Verzenay, Avize, Cramant
- Partial MLF
- Lees aging: 30 months minimum
- Dosage: 8 g/L
- Cases Produced: 500 (6x750ml)
- Appellation: Champagne

CA Retail: \$65