



Peter Paul Grand Cru Champagne Brut

Grand Cru Champagne has long been a passion of vintner Peter T. Paul. In 2007, he selected a cuvee from the small, respected Champagne house of Lallier that would become the first in a series of an ongoing collaboration with the winery. Since 2016, Master of Wine, Martin Reyes has continued to select the multi-year cuvees of Peter Paul Champagne.

The current selection—our *seventh* and *final cuvee* in collaboration with Lallier—was disgorged in January 2021, 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, polished finish.

Lallier controls 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 was the best wine produced in the world. Even as the partnership ends, we will always remain proud to have worked with Lallier for the past fifteen years.

Technical Data:

- Varietal composition: 68% Pinot Noir/32% Chardonnay
- Main Crus: Aÿ, Verzenay, Avize, Cramant
- Vintage Blend : 2014-2016
- Partial ML
- Lees aging: 30 months minimum
- Dosage: 8 g/L
- Cases Produced: 300 (6x750ml)
- Appellation: Champagne

CA Retail: \$65