

# Jean Lallement

Verzenay

France

CHAMPAGNE  
Montagne de Reims

## OVERVIEW

Jean Lallement (Lall-Mont) is an estate of only four hectares split between Verzenay and Verzy in the Montagne de Reims. A tiny producer, one of the smallest in this portfolio, but what wines! Original, complex, distinctive and yummy, all from a young vigneron who's restlessly improving every year. The vineyards are spread between Verzenay and Verzy both Grand Cru villages. Alex Lallement explained the terrior of Verzenay as more masculine and higher in elevation, while Verzey is more feminine and perfumed. The majority of Lallement's holdings are in Verzenay who's characteristic flavor Lallement's virile style exemplifies. If it were Burgundy it'd be Nuits-St.-Georges; animal and savage. It's 80%/20%, Pinot Noir/Chardonnay, as you'd expect in these parts. There are twenty different parcels, about half of which are older than 30 years.

Lallement allows all of his wines to undergo malolactic fermentation and now produces 4 wines. His Brut is a blend of two years from younger vines in his holdings in Verzenay and Verzey, about 80 percent and 20 percent respectively. The Brut Reserve is the same blend of vintages and villages, but from parcels that are 30 years and older.

Lallement started making a Réserve Rosé in 2003. It's a non-saignée, 100 percent Pinot Noir Rosé, a proportion of which is still red wine vinified in 205 liter barrel. 1800 bottles of the Rosé are produced. For the first time, Lallement will release a Vintage Champagne (2006) which will be available in minute quantities. Only 750 bottles of the 2006 were produced and demand will far exceed availability. These are all magnificent, original Champagnes. They'll be very scarce so grab them when you can.

—Terry Theise

**Varieties:** Pinot Noir,  
Chardonnay

**Total Acreage:**  
10 acres

**Average Production:**  
1,700 cases



Windmill overlooking the town of Verzenay

## VINEYARD/CELLAR PRACTICES

- Blends contain a large proportion of Pinot Noir which is typical of the Grand Cru village of Verzenay.
- The base wines always undergo malolactic fermentation

## WINES

### Jean Lallement Brut NV

**CORE LIST** As always, this is 80% Pinot Noir and 20% Chardonnay. I call this "old green." It sounds like some dawg from a children's Disney movie, doesn't it? First take a Champagne of exceptional polish and detail. Then take a Champagne of amazingly distinctive terrior, redolent and atmospheric. Then drink, and understand why it's my personal favorite Champagne in my own portfolio, and a poster child for farmer-fizz. —TT

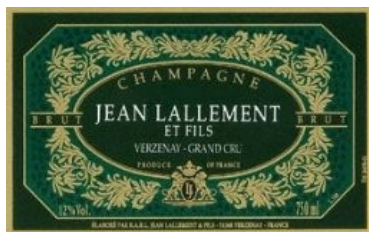
### Jean Lallement Brut "Reserve" NV

Often this yields just slightly to its ostensibly lighter sibling in my estimation, but not this time. This is the best Réserve I've tasted here, and sensational Champagne. All 2004, same proportions of varieties. It is characteristically riper and more vinous, more masculine; quince and spice-box, mesquite and redcurrant; the spiciness is penetrating and the finish is barely credible, it's so focused and long and it just doesn't let up. —TT

### Jean Lallement Brut Rose NV

All Pinot Noir. If there's a more singular Rosé in all of Champagne I want to taste it. Aubry has the blackberry but not the mint, nor is this as iodé; as dry as it is, it's about flowers and even green tea notes. It's more flattering from a narrow glass, which concentrates the limpid berry aromas. It's 100% Verzenay, and it's become more dimpled and less animal than usual.

—TT



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