

Our partner:



Champagne R.ALLAIT

AOC Champagne, Vallée de la Marne
Récoltant Manipulateur (RM)

Gault&Millau



A marked imprint. A singular signature. A real commitment.

Winery overview:

Robert Allait champagne is above all a history firmly rooted in Champagne, and more precisely in Villers sous Châtillon, for nearly 2 centuries.

It is also a vineyard. Today 14 hectares, it is exposed on the southern slopes of the Marne Valley and is spread over 6 municipalities.

This situation guarantees the quality and consistency of the aromas and flavors of the different wines.

The 3 Champagne grape varieties are grown there, and more particularly the emblematic Meunier, from which 4 of the cuvées in the range are exclusively made from it.



Champagne

Champagne R.ALLAIT
Brut – Réserve



Grape Variety:
100% Meunier

Tasting

Appearance : Golden, with a dense effervescence and yellow gold highlights.

Nose : Eloquent and fruity with floral notes, fresh fruit and subtle tropical fruit aromas, and a mirabelle plum scent.

On the palate : Fruity, delicate and smooth, with rich fresh fruit notes, supple, with good depth and a long finish.

Food and wine pairings : An ideal aperitif with asparagus spring risotto supreme of chicken with cream and mushroom sauce, and fruit salad.

Analyses

Alcohol : 12,5°
Dosage: 9g/l



Champagne R.ALLAIT
Brut - Rosé

Grape Varieties:
10 % Pinots noirs , 40 % Chardonnay, 50% pinot Meunier

Tasting

Appearance : Deep pink colour with coppery highlights.

Nose : Delicate and fruity, with a subtle rose scent and aromas of stewed fruit, strawberries, raspberries and spices.

On the palate : Well-structured, intense and tart with notes of strawberry and raspberry and a long finish.

Food and wine pairings : Salmon tartare, tapas of tuna marinated in lime, red berry charlotte, fresh strawberries with pink Reims biscuit ice-cream.

Analyses

Dosage: 8g/l

Champagne R.ALLAIT
Brut – Prestige



Grape Varieties:
15% Pinots noirs , 35% Chardonnay, 50% pinot Meunier

Tasting

Appearance : Golden yellow with fine bubbles and gold highlights.

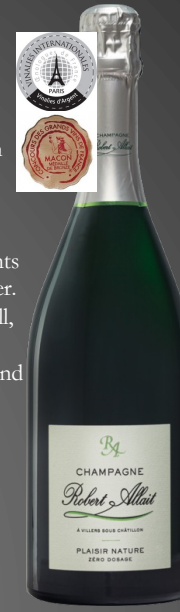
Nose : Elegant and fruity, with white flower, subtle apricot and rich red berry aromas, peach scents and a delicate hint of black pepper.

On the palate : Crisp, rich and full, with subtle notes of raspberry, peach notes, a hint of liquorice, and a mineral bite. A well structured body with a long finish.

Food and wine pairings : Braised sea bass with Champagne sauce, scallops with leek fondue, veal navarin.

Analyses

Dosage: 8g/l



Champagne R.ALLAIT
Brut – Plaisir Zéro dosage

Grape Variety:
100 % Pinots Meunier

Tasting

Appearance : Golden colour, fine bubbles, coppery highlights.

Nose : Expressive and rich, with a hint of violets, a subtle scent of stewed fruit, generous peach aromas and a scent of cherry plum.

On the palate : Fresh, rich and well-structured with peach and mirabelle plum notes, well-rounded, with a slight mineral

bite and a structured body with good depth and a long finish.

Food and wine pairings : Seafood platter /hot oysters in a Champagne sauce / grilled lobster with tarragon sauce / langoustines and baby vegetables in broth / caviar.

Analyses

Dosage: 0g/l

Champagne R.ALLAIT
Vintage Brut – Sublimis



Grape Variety:
100% Chardonnay.

Tasting

Appearance : Golden color, with a multitude of very fine bubbles and slight amber highlights.

Nose : Elegant and fresh with subtle white flower aromas, aromas of apricot and vine peach, subtle notes of mirabelle plum.

On the palate : Elegant, fresh, fruity, lovely notes of fruit in syrup and clementine. Beautiful intensity. Food and wine pairings : Crawfish Bellevue / poached pollock loin with hollandaise sauce / sea bream and julienne vegetables en papillote / fillet of sole with lemon butter.

Analyses

Dosage: 8g/l



Champagne R.ALLAIT
Vintage Brut – Cuvée Trilo'J

Grape Varieties:
33 % Pinots noirs, 33% Chardonnay, 33% pinot Meunier

Tasting

Appearance : The effervescence displays extremely delicate bubbles. It boasts an beautiful pale gold with copper highlights. The wine is clear and bright.

Nose : The very subtle first nose expresses the rich maturity of this wine. Aromas of confectionery and pear in syrup. Aromas of lemon and grapefruit in the finish. On the palate :

Delicate and extremely subtle on the palate. Subtle fruity notes (citrus). A hint of tartness surfaces in the finish and delivers pleasingly refreshing length.



Champagne R.ALLAIT
Vintage Brut – Le Mont de Reuil

Tasting

A lively effervescence creates a fine and lingering ring of bubbles around the rim of the glass. It has a mellow gold hue and is perfectly bright.

The initial nose is floral and elegant. When it is swirled, the wine develops a soft, rich fruitiness and a citrus tang (lemon, orange zest). Its maturity is revealed in dried fruit aromas (fig and apricot), gingerbread, and toast (a toasty note).

The attack is direct. It has a rich structure and fullness in the mouth and the finish is distinguished and refreshing, with excellent length.

Analyses

Dosage: 0g/l



Champagne R.ALLAIT
Brut – Pinot Chromie

Grape Variety:
100 % Pinot noir

Tasting

Appearance : Limpid and brilliant wine, brown gold with light golden hues. At the service, the foam is abundant and quickly leaves room for a carpet of fine bubbles on the surface of the wine.

Nose : Expressive and delicate, the first nose reveals subtle notes of yellow fruits and nuts. Aeration notes of almond, caramel and Paris-Brest bring a beautiful complexity. On the

palate : Deep, generous, silky, pear hints, hints of toast, round, slightly mineral, powerful body, long length.

Analyses

Dosage: 6g/l