



CHAMPAGNE

ALLOUCHERY-PERSEVAL

ECUEIL • PREMIER CRU

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Champagne *Epilogue 2016 Rosé Millésimé*

Blending:

Epilogue 2016 is a vintage Champagne Rosé made with 50% of Pinot Noir, 40% of Chardonnay and 10% of red wine of Pinot Noir.

Terroir:

Ecueil, village of la Montagne de Reims classified as Premier Cru. Sloping parcels on a soil composed of clay, chalk and sand.

Wine making process:

The grapes collected and manually selected are mashed in a pneumatic winepress. The alcoholic fermentation occur in thermo-regulated tanks.

The Pinot Noir's maceration lasts 10 days in a small stainless steel tank.

The wine from Pinot Noir (30% of the blending) were aged in oak barrels for 5 months. The oak came from the Ecueil's forest.

Maturing:

After the assembling and the bottle in, we keep the wines in our cellars during a minimum of five years. After the foaming, the maturing period will give to Champagne its delicacy and discerning flavors. After dosing, during the disgorgement period, the Champagne Epilogue has 2 g/L of sugar.

Tasting:

Pretty pink salmon **color** with copper highlights for this champagne, which has a nice effervescence.

On the nose, It reveals us first aromas of wild strawberry, raspberry, currants. Then it comes scents of vanilla and sweet spices, brought by a discreet ageing in oak barrels.

On the **palate**, the first contact is on greediness, with flavors of red fruits. It is a champagne, ample, rich with a tasty finish.

Wine and food pairing:

Deglazed veal liver with raspberry vinegar

A veal chop, cooked at low temperature, accompanied by a red fruit chutney.



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