

AP

CHAMPAGNE

ALLOUCHERY-PERSEVAL

ECUEIL • PREMIER CRU

alloucheryperseval.com

## Champagne *Le Rosé Brut*



### *Assembling:*

The Brut Rosé is an assembling of 80% of Pinot Noir, 10% of Chardonnay and 10% from maceration of Pinot Noir. The white wine is a «Blanc de Noirs» elaborated from Pinot Noir.

The red wine is elaborated thanks to a maceration of Pinot Noir. Wines from 2013 and reserve wines (30 %) are composing this Brut Champagne.

### *Soil:*

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 and malolactic fermentations occur in thermo-regulated tanks. The Pinot Noir's maceration lasts 10 days in a small stainless steel tank.

### *Maturing:*

After the assembling and the bottle in, we keep the wines in our cellars during a minimum of two years. After the foaming, the maturing period will give to Champagne its delicacy and discerning flavors. After dosing, during the disgorgement period, the Champagne Brut Rosé has 9g/L of sugar.

### *Tasting recommendations:*

**Sight:** pale salmon-pink

**Nose:** floral flavours with red fruits aromas.

**Palate:** red fruits notes like strawberry with candied aromas. A fresh, harmonious and generous wine.

*The Champagne Brut Rosé served between 7 to 10°C is suitable for appetisers but also during a meal with meat or with a red-fruit dessert.*



11 rue de l'Eglise 51500 ECUEIL

contact@alloucheryperseval.com

Tel : +33(0)3 26 49 74 61