



CHAMPAGNE

ALLOUCHERY-PERSEVAL

ECUEIL - PREMIER CRU

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Champagne *Le Tradition* Blanc de Noirs - Brut



Assembling:

The Brut Tradition is a «Blanc de Noirs» vintage, elaborated only with Pinot Noir.

Wines from 2014 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.

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 Tradition has 8 to 9g/L of sugar (3g/L for the Extra-Brut).

Tasting recommendations:

Sight: pale yellow

Nose: liquorice, yellow fruits, citrus fruits aromas.

Palate: the mouth is fresh and fruity, the bubble delicate. Dried fruits, peach, and brioche notes.

The Champagne Brut Tradition served between 7 to 10°C is suitable for appetisers but can also be appreciated with starters, fishes and light meats.



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