



CHAMPAGNE

ALLOUCHERY-PERSEVAL

ECUEIL · PREMIER CRU

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Champagne *Millésime 2008*



Assembling:

The Millésime 2008 is an assembling of 60% of Pinot Noir and 40% of Chardonnay.

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 four years. After the foaming, the maturing period will give to Champagne its delicacy and discerning flavors. After dosing, during the disgorgement period, the Champagne Millésime 2008 has 4/L of sugar.

Tasting recommendations:

Sight: gold and pale yellow.

Nose: fine and complex, white flowers aromas with spices notes.

Palate: the mouth is ample and the bubble is fine. This wine is rich, elegant and delicate.

The Champagne Brut Millésimé 2008 served between 7 to 10°C is suitable for appetisers but can be appreciated with the most delicate meals: goose liver (Foie Gras), seafood, fish and light meats.



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