CHAMPAGNE
ALLOUCHERY-PERSEVAL
ECUEIL • PREMIER CRU

Champagne
Millésime 2016 - Extra-Brut



Assembling:
The Millésime 2016 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.

The wine from the Chardonnay didn't do the malo-lactic fermentation and 15% was aged 6 months in oak barrels.

Maturing:
After the assembling and the bottle in, we keep the wines in our cellars during a minimum of seven 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 2016 has 2 g/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 Millésime 2016 is suitable for appetisers but can be appreciated with the most delicate meals like seafood, fishes and light meats.

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