CHAMPAGNE
ALLOUCHERY-PERSEVAL
ECUEIL • PREMIER CRU

Champagne
Réserve - Brut



Assembling:
The Brut Réserve is an assembling of 70% Pinot Noir and 30% Chardonnay. Wines from 2019 and reserve wines (15%) 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 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 Brut Réserve has 6 g/L of sugar.

Tasting recommendations:
Sight: gold and pale yellow.
Nose: butter notes with dried fruits. Aeration gives some nice honey aromas.
Palate: the first mouth is rich and full, the bubble delicate. The Pinot Noir gives power, red fruit and spicy aromas, The Chardonnay, some freshness, pear and candied fruits aromas.

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

2025 Decanter WORLD WINE AWARDS BRONZE

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