CHAMPAGNE
ALLOUCHERY-PERSEVAL
ECUEIL • PREMIER CRU

Champagne
Rosé - Brut



Assembling:
The Brut Rosé is an assembling of 78% of Pinot Noir, 10% and 12% red wine from maceration of Pinot Noir.

The red wine is elaborated thanks to a maceration of Pinot Noir. Wines from 2021 and reserve wines (50%) 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 smal stainless steel tank. After the red wine is 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 three 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 8 g/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.

2025 Decanter WORLD WINE AWARDS BRONZE

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