CHAMPAGNE
ALLOUCHERY-PERSEVAL
ECUEIL • PREMIER CRU

Champagne
Tradition Blanc de Noirs - Brut



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

Wines from 2023 and reserve wines (40%) 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 7 g/L of sugar (3.5 g/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. Red fruits, apple, and brioche note.

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.

2025 Decanter WORLD WINE AWARDS BRONZE

11 rue de l'Eglise 51500 ECUEIL
contact@alloucher yperseval.com

Tel : +33(0)3 26 49 74 61