



CHAMPAGNE

ALLOUCHERY-PERSEVAL

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Champagne *Le Tradition* Blanc de Noirs - Brut

Assembling:

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

Wines from 2017 and reserve wines (30%) 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 7.5g/L of sugar (4g/L for the Extra-Brut - 32 g/l for the Demi-Sec).

Tasting recommendations:

Sight: pale yellow

Nose: liquorice, yellow fruits, citrus fruits aromas.

Palate: the mouth is fresh and fruity, the bubble delicate. Dried fruits, peach, 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.



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