

AP

CHAMPAGNE

ALLOUCHERY-PERSEVAL

ECUEIL • PREMIER CRU



## Champagne *Ellipse 2018* Blanc de Blancs – Extra-Brut

### *Blending:*

Ellipse 2018 is a vintage Champagne Blanc de Blancs 100% Chardonnay.

### *Terroir:*

Ecueil, village of la Montagne de Reims classified as Premier Cru. Sloping parcels on a soil composed of clay and chalk.

### *Wine making process:*

The grapes collected and manually selected are mashed in a pneumatic winepress. The alcoholic fermentation occur in thermo-regulated tanks.

The wines didn't do the malo-lactic fermentation.

60% of the wine was aged in oak barrels for 5 months. The oak came from the Ecueil's forest.

### *Maturing:*

After the blending and the bottling, 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 Ellipse 2018 has 3 g/L of sugar.

### *Tasting:*

The **color** is crystalline, yellow with green gold hues. There is a nice bead of fine bubbles.

The **nose**, complex, expresses notes of citrus (lemon), yellow fruits, honeysuckle and slightly minty aromas. Little by little is revealed a nice woody, well integrated.

In the **mouth**, the attack is frank and precise. It is a champagne with volume, a certain chew and a beautiful persistence. On the salivating finish, we find in retro-olfaction aromas perceived on the nose.

### *Wine and food pairing:*

A sea bream tartare with citrus fruits. A Carpaccio of Saint Jacques with mango vinegar.

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