

AP

CHAMPAGNE

ALLOUCHERY-PERSEVAL

ECUEIL • PREMIER CRU



Champagne

Millésime 2014 Extra-Brut

Assembling:

The Millésime 2014 is an assembling of 50% of Pinot Noir and 50% of Chardonnay.

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. A part of the wine from the Chardonnay didn't do the malo-lactic fermentation to keep a nice freshness in this vintage.

Maturing:

After the assembling and the bottle in, we keep the wines in our cellars during a minimum of eight years. After the foaming, the maturing period will give to Champagne its delicacy and discerning flavors. After dosing, during the disgorgement period, the Champagne Millésime 2014 has 1.5 g/L of sugar.

Tasting recommendations:

Sight: gold and pale yellow.

Nose: fine and complex, white flowers aromas with spices notes.

Palate: the mouth is ample and the bubble is fine. This wine is rich, elegant and delicate.

The Champagne Brut Millésimé 2013 served between 7 to 10°C is suitable for appetisers but can be appreciated with the most delicate meals: goose liver (Foie Gras), seafood, fish and light meats.

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