

CHŒUR DE PINOT

- *Blanc de Noirs*

« *A real ode to the Pinot Noir in an outstanding anchorage to the terroir and to the grape variety.* »

COMPOSITION

85 % made with Pinot Noir

15 % made with Meunier

100 % with Vintage 2019 + 30 % with reserve wine

Brut - 7g/l

MUSIC OF THE TERROIR

Terroir : Écueil - Montagne de Reims - 5.5 hectares.

Classification : Premier Cru.

Soils : Clay, Limestone, Loam and Sand.

Pruning : Cordon de Royat and Chablis.

Certifications : HVE and VDC (High Environmental Value and Sustainable Viticulture in Champagne) since 2021.

- Traceability to the plot from bottling.
- Check of maturity and picking by hand.
- Pneumatic press.
- Fermentations and chilling are made in stainless-steel vats.
- Blending of the wines and filtration are made before bottling.
- Ages in bottle and on the lies..

INTERPRETATION

THE EYE - Beautiful lightly amber hue.

THE NOSE - The Pinot Noir is dominant with peaty and spicy notes. Aromas of tobacco, clove, garigue, a touch of lavender, paprika and cumin.

THE PALATE - : The strength of Pinot Noir with aromas of leather, fur and feather. A nice salinity in the finish.

FLAVOURS RECITAL

During the meal.

Harmonious pairing - Grilled shrimp, eggplant tapas with goat cheese.

Best wine and food pairing - Fillet of Red Mullet.

BOTTLE SIZES

Bottle - 75 cl - Brut

Champagne Allouchery-Bailly
17, rue de Villers-aux-Noëuds - 51500 Écueil, France
+33 (0)3 26 49 77 48 - contacteallouchery-bailly.fr
www.allouchery-bailly.fr

ALCOHOL ABUSE IS DANGEROUS FOR YOU HEALTH. DRINK RESPONSIBLY.



CHAMPAGNE

Allouchery
Bailly

