

# DIAPASON

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Brut - Premier Cru

The first one of our cuvées, it sets the tone. Diapason is the entry-level cuvée of Champagne Allouchery-Bailly and gathers all the operating instruments to tune them in unison. A universal and unifying cuvée needed to play all the œnological "scores" of the house.

Light and fleeting foam, moving onto thin and vivid bubbles creating a delicate cordon. This champagne has a luminous and fluid hue, which is pale golden yellow in colour with lemon yellow highlights increasing the depth in the glass.

The first nose makes you discover the fruity and floral richness, embodied by notes of mirabelle, almond, lemon, vineyard peach, butter-cup, honeysuckle and peony. The champagne aeration brings notes of toasted bread, ginger, quince jam, pear, blackcurrant, pomelo, orange, and cooked apple, with shades of anise and wild plant infusions

The entry in the palate is rich and fresh with creamy bubbles. The champagne develops a fruity and pulpy structure, both crunchy and coated, highlighted by the acidity of lemon and pomelo. The middle palate is guided by a minerality mainly composed of clay and sand, that brings cleanness, fruity volume and marine saltiness. The fruity ripeness of the three grape varieties is very present in the palate, with a freshness with notes of orange that accompanies a tasty and light finish.

## TERROIR AND WINE-GROWING PRACTICES

5.5-hectare vineyard located in the Montagne de Reims, in Premier cru villages of Écueil, Villedommange, Chamery and Sacy, in plains and hillsides. The terroir's soil is mainly composed of clay, limestone, loam and sand. Cordon Royat pruning is made for the black grape varieties and Chablis pruning for the white grape variety. The estate is certified sustainable viticulture and high environmental value.

## HARVEST AND WINE-MAKING PROCESS

Every plot maturity is checked, the harvest is made by hand and the grapes are sorted out directly in the vine. The grapes are pressed in a pneumatic press. Alcoholic fermentation, malolactic fermentation and chilling are made in thermo-regulated stainless steel vats. Blending of the wines and filtration are made before bottling. The wine is aged in our cellars, in the bottles and on the lees until the time of disgorging.

## BLENDING

Non-vintage Brut  
70% made wine wine from the harvest 2018  
30% made with reserve wine  
Malolactic fermentation

**DOSAGE** 7,3 g/l

## GRAPE VARIETIES

37% made with Pinot Noir  
24% made with Chardonnay  
39% made with Meunier

## AVAILABLE IN

Half-bottle (37.5 cl) - Brut  
Bottle (75 cl) - Brut/Demi-Sec

## WINE AND FOOD PAIRING

Sardine in oil tapas, stewed tomatoes and onions, zest of oranges  
Grenadine of monkfish served with saffron and leek fondue  
Veal fillet with lukewarm lentils served with mango vinegar

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