

MÉLOMANE

-
Brut Rosé - Premier Cru

Over time, its passion has been fed on, thought and asserted itself to express itself better... To the extent that we can only give way to this incomparable musicality. Voluble and generous, Mélomane surprises with its maturity that will make it shine at the table for the finest gourmets.

Light and fleeting foam, moving onto thin and vivid bubbles creating a delicate cordon. This champagne has a luminous and rather fluid hue, which is pale onionskin-pink in colour with deep salmon pink highlights and beautiful brightness in the glass.

The first nose is fresh and delicate, and evokes notes of raspberry, orange, redcurrant, blackcurrant, rose, lemon, strawberry, pomegranate and almond. The champagne aeration reveals notes of meadow flowers, poppy and daisy, blood orange, red apple, peony, pomelo, with touches of quince and fig.

The entry in the palate is supple and fresh with creamy and polished bubbles. This champagne develops a fruity and incredibly pulpy structure, highlighted by an integrated acidity of citrus fruits. The middle palate is lightly structured by light and polished tannins, that match the tactile velvety given by the blending and the finishing. The amazing freshness and the fruity richness of our terroirs continue their symphony in a cheerful finish just waiting to be shared.

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 with wine from the harvest 2018
30% made with reserve wine
Malolactic fermentation

DOSAGE 7,3 g/l

GRAPE VARIETIES

36% made with Meunier
14% made with Chardonnay
31% made with Pinot Noir
Blended with 19% of Pinot vinified in red wine

AVAILABLE IN

Half bottle (37,5 cl) - Brut
Bottle (75 cl) - Brut

WINE AND FOOD PAIRING

Slices of Parma ham and mortadella
Grilled scallops with paprika and coral butter
Chaource cheese and finely diced fresh strawberries

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