

# INTERMÈDE

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Brut - Premier Cru  
Millésime 2015

Appearing as a time diversion, Intermède is an enchanted interlude outside reality. Like a musical part that would temporarily stop a show, this vintage offers a refreshing and entertaining break. It is a wine that is deeply modern and with great pureness, dominated by the Chardonnay in the nose and the Pinot Noir in the palate.

Beautiful 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 golden yellow in colour with deep and light straw-yellow highlights in the glass.

The first nose expresses fruity richness with floral perfumes and marine notes of shells. It evokes notes of lemon, hawthorn flower with nectar touches, vineyard peach, nuts, peony, honeysuckle, greengage plum, redcurrant and biscuit. The aeration of the champagne confirms these shades and makes them stronger, while adding notes of pear, mirabelle, peppermint, cherry and fleur de sel.

The entry in the palate is sweet and rich with creamy and polished bubbles. The champagne develops a fruity, pulpy and velvet structure, highlighted by the acidity of fleshy fruits. The middle palate is guided by a sand-limestone minerality with clay shades that brings saltiness, delicate tactile hanging and depth in the palate. The whole is mature and preserves the freshness of the vintage cuvée. The finish relays this balance with plenitude and taste during a pleasant and suspended moment.

## 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

Millésime (Vintage)  
100% made with wine from harvest 2015  
Malolactic fermentation

**DOSAGE** 7,3 g/l

## GRAPE VARIETIES

50% made with Pinot Noir  
50% made with Chardonnay

## AVAILABLE IN

Bottle (75 cl) - Brut

## WINE AND FOOD PAIRING

"Rossini" turbot fillet, Champagne sauce  
Asparagus risotto, morels and wild garlic emulsion  
64-degree egg, white asparagus, citrus fruits espuma and saffron mayonnaise  
Variation of goat cheeses and fine honeys

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