

DIAPASON

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« A beautiful wine, very brilliant and straightforward with a juicy greediness. »

COMPOSITION

40 % made with Meunier
36 % made with Pinot Noir
24 % made with Chardonnay

70 % with Vintage 2018 + 30 % with reserve wine
Brut – 9g/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 - Lightly amber hue.

THE NOSE - An elegant nose revealing youth and liveliness. The entry is juicy with vineyard peach and apricot aromas.

THE PALATE - Very greedy and a beautiful tension of white fruits. The finish reveals notes of liquorice and elder, pear and greengage plum.

FLAVOURS RECITAL

During the meal and at the aperitif.

Harmonious pairing - Cheese canapé, chicken émincé with peaches, apple crumble.

Best wine and food pairing - Yellow fruit gratin, sardine rillettes.

BOTTLE SIZES

Half bottle - 37,5 cl

Bottle - 75 cl

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