

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.

Diapason has a pale-yellow colour. The bubbles are generous and rather dynamic. The foam is stabilized in a generous cordon.

This young wine has a very olfactory freshness and reveals different aromas of flowers. Flavours of white flowers come first. Then, elegant notes of almond appear.

The entry is classy and even acid. You will meet notes of flower again moving on to fruit like melon shortly after. This wine has a dynamic aspect and is ideal for parties !

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 committed to a sustainable viticulture and high environmental value approach.

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 2016
30% made with reserve wine
Malolactic fermentation

GRAPE VARIETIES

70% made with Pinot Noir
20% made with Chardonnay
10% made with Meunier

WINE AND FOOD PAIRING

Hard cheeses
Bread and Chaource cheese
Pressed Reims ham cubes

DOSAGE : 8 g/l

AVAILABLE IN

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

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CHAMPAGNE
**Allouchery
Bailly**

