

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.

Méломane has a tender-pink colour with strawberry-coloured highlights. The intense bubbles make appear a delicate and homogeneous foam.

This cuvée presents a cocktail of small red fruits in the nose which is very subtle. Strawberry and cherry flavours are mixed harmoniously with slight spicy notes even grilled.

The palate is charming and refreshing in which rhubarb brings its own character. The fruity intensity balances the liquorice aroma given by the red wine. The finish does not lack expression with a long-lasting mellowness.

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 lies until the time of disgorging.

BLENDING

Non-vintage Brut
46 % made with wine from the harvest 2015
54 % made with reserve wine
Malolactic fermentation

GRAPE VARIETIES

55 % made with Meunier
35 % made with Chardonnay
20 % made with Pinot Noir, blended with 13 % of Pinot vinified in red wine

WINE AND FOOD PAIRING

Champagne for dessert
Intense dark chocolate cake slightly sweet
Red fruits panna cotta
Strawberry pie and red fruits coulis

DOSAGE : 8 g/l

AVAILABLE IN

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

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