

# MÉTRONOME

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Brut - Premier Cru

Being the indicator of the beat, it is part of every good musician's set. Responsible for musical beats' regularity, Métronome determines the tempo, so that the integral composition can be executed in harmony. To the pace and speed needed.

Métronome is a brilliant wine with a golden yellow colour revealing vivid bubbles and a delicate cordon.

The nose is developed with a round and moderate power and expresses aromas of pastries and almond paste. Then notes of fresh fruits like white peach come.

The entry is good and rather distinct. Aromas of peach in the nose also appear in the palate with a balance between acidity and sugar. Sweet aromas of kiwi fruit and nectarine are the finishing touch of this cuvée's aromatic range. The finish, revealing slight citrus fruits bitterness is quite long and complete.

## 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 with wine from the harvest 2015  
30% made with reserve wine  
Malolactic fermentation

## GRAPE VARIETIES

65% made with Pinot Noir  
25% made with Chardonnay  
10% made with Meunier

## WINE AND FOOD PAIRING

Risotto with chicken and mushrooms  
White fish served with steamed vegetables  
Salade aux lards (Champagne speciality)

**DOSAGE** : 8 g/l

## AVAILABLE IN

Bottle (75 cl) - Brut  
Magnum (1,5 l) - Brut  
Jéroboam (3 l) - Brut  
Mathusalem (6 l) - Brut

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