

CHŒUR DE PINOT

-
Brut - Premier Cru
Millésime 2013

As an allusion to Camille's musician grandfather, Chœur de Pinot is just like the Ecueil's terroir: authentic. The Pinot Noir and Pinot Meunier take their place in its heart to play this energetic composition for two voices. This Blanc de Noirs has an assertive character and reveals all its manliness with a high level of control and elegance. It seduces unanimously at any time.

Chœur de Pinot sets us the tone with its brilliant and strong yellow colour, emphasised by an elegant and thick foam.

This wine is a sweet, rich and greedy olfactory symphony whose score harmoniously blends notes of peach in syrup, toasted bread and touches of gingerbread.

The palate plays a round and tasty melody which perfectly matches the greedy nose. Precise and straight, the mouth is dominated by a range of citrus fruits zest. The liveliness of this wine calls the vintage to mind and gives it a beautiful and structural entry that balances the roundness of flavours and the spice of the acid drop.

TERROIR AND WINE-GROWING PRACTICES

5.5-hectare vineyard located in the Montagne de Reims, in Premier cru villages of Ecueil, 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

Millésime (Vintage)
100% made with wine from the harvest 2013
Malolactic fermentation

GRAPE VARIETIES

90% made with Pinot Noir
10% made with Meunier

WINE AND FOOD PAIRING

Foie gras with toasted bread and fig jam
Red meat and gratin dauphinois
Lemon meringue pie

DOSAGE : 8 g/l

AVAILABLE IN

Bottle (75 cl) - Brut

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