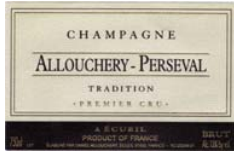


Champagne Allouchery-Perserval, Ecueil



Ecueil was famous in the 19th century for the quality and longevity of its red wines; this is Pinot Noir *terroir* par excellence. Allouchery's vines are at mid-slope on eight hectares, so his vines, which average 25-30 years of age, are in the warmest part of a warm micro-climate. The soil is clay-limestone. This splendid *terroir* tells in the wonderful rich vinosity of Allouchery's Pinot-dominant Champagnes.

The richness of Allouchery's wines may reflect their *terroir*, but their balance is testimony to the care taken by the winemaker in vinifying and assembling his wines. Allouchery presses using a Bücher pneumatic press, and vinifies and ages his wine in stainless steel tanks. He systematically does the malolactic fermentation for the Pinot Noir, and normally blocks the malo for all or some of his Chardonnay. The wine is characterized by an exceptionally fine bead, due to very slow aging in a very cool cellar. His rosé in particular stands out for its clear but not dominant note of wild sour cherry; it begs for food.

The Wines

- *Brut Tradition*: is 100% Pinot Noir from vines all located in the premier cru village of Ecueil in clay and limestone soil. The champagne is aged in stainless steel vats and is disgorged after two full years on its lees. The wine is light sand in color and is characterized by its cleanness and complexity.
- *Brut Réserve*: is 65% Pinot Noir and 35% Chardonnay. The vines all come from premier crus in Ecueil and Villedommange on plots located mid-slope in clay and limestone soil. The grapes are all hand picked and hand sorted and are aged in stainless steel vats. The wine is disgorged after a minimum of 3 years on the lees.
- *Brut Rosé*: is a blend of 89% white wine from Blanc de Noirs made of Pinot Noir and 11% red wine made from the maceration of Pinot Noir. It is disgorged after three full years on its lees.