



CAGE IMPORTS

Champagne Brice Allouchery Les Sablons

Location	Ecueil
Echelle de Cru	Premier Cru
Founded	1967
Vineyards Owned	3 ha
Status	RM
Winemaker	Brice Allouchery
Winemaking	Organic
Total Production	15,000 bottles/ year

Blend	80% Pinot Noir 20% Chardonnay
Dosage	0 g/L
Lees Ageing	3 years
Vineyards	Ecueil and Sacy
Soils	Chalk, Limestone, Sand and Marl

The average vine age is over 60 years old having been planted by his grandfather. Brice's philosophy is one of patience. The vines have been rooted with the family for many decades, the knowledge has been passed down over generations and the deep cold cellar allows for the barrels, most everything is kept in beautiful old barrels, to age slowly. He tastes often watching the evolution making sure that the expression of terroir is always at the forefront. There is a calm in the cellar and in the winery that also expresses itself in the bottles. Far from flashy these wines have a sense of place, contemplation and depth to them. This does not mean that they are flat or bulky, quite the opposite. They jump out of the glass as if they have been waiting patiently for this moment to shine.