

CHAMPAGNE  
*V<sup>re</sup> Maurice Lefevre*

**BRUT EXTRA RESERVE**

ORIGIN

« Premier Cru » from Rilly-La-Montagne, in the  
« Montagne de Reims » in the « Appellation Champagne ».  
Average age of the vines : 40 years-old.  
Clayey-chalky soil with a limestone subsoil.  
High Environmental Quality and Sustainable Viticulture.  
Traditional Massal Selection.

WINEMAKING

Blending : 40% Chardonnay from the 2014 harvest  
associated with 30% Pinot Noir and 30% Meunier  
from 2009 reserve wines.  
Bottled : April 2015.  
Ageing in our cellars: minimum of 5 years  
before disgorging .

TASTING NOTES

To the Eye : Light and intense foam, shiny light gold colour,  
long-lasting and even bubbles.  
To the Nose: Bunch of linden and narcissus aromas that are  
discreet at the beginning, with then open little by little.  
On the Palate: Frank attack, well-structured by the  
Pinots, then ample and generous in the mouth with a  
long-lasting length and aromas of apricot and peach,  
toasted-bread, and with a slightly more liquorice and  
mineral finish.



## FOOD PAIRING

As an aperitif, or at the beginning of a meal, for example asparagus with Maltese sauce, artichoke and avocado tapenade, Saint-Pierre fish with sweet spices, custed fish, shellfishs, or creamed-chicken, Champagne rabbit, sweetbread terrine with celery, or differents kind of desserts such as pie. Best served chilled at 8°C.

## DISTINCTIVE CHARACTERISTICS

Well-balanced and harmonious, this « cuvée » is very easy to taste and goes well with any type of dish. Half bottles are also available. It also exists in « semi-dry » or « brut nature ».

## AWARDS AND DISTINCTIONS



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*Enjoy in moderation. Alcohol abuse is dangerous to your health*