

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

## GRAND BRUT RILLY

### 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 limestone subsoil.  
High Environmental Quality and Sustainable Viticulture.  
Traditional Massal Selection.

### WINEMAKING

Blending : 60% Chardonnay from the 2008 harvest  
associated with 20% Pinot Noir and 20% Meunier  
from 2013 reserve wines.  
Bottled : April 2014.  
Ageing in our cellars: minimum of 6 years  
before disgorging .

### TASTING NOTES

To the eye: Discreet mousse, yellow color with coppery  
tints. Fine and beady bubbles.

To the Nose: Citrus and hawthorn.

On the palate: Lively and light attack, then ample and  
generous in the mouth. Aromas of apples and honey with a  
dash of grapefruit or lemon wrapped around a mineral  
laden core. Persistent freshness.



## FOOD PAIRING

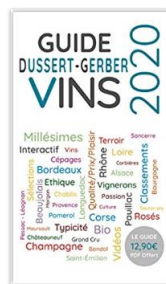
As an appetizer paired with anything, or more specifically with fish that have a delicate flesh, lobster papillotes with basil, roasted halibut, sea bream tartar, poached turbot with hollandaise sauce, blue trout, lemon marinated salmon, sashimi, and shellfish such as oysters poached with caviar or with Champagne.

It also goes well with goat's cheese ! Best served chilled at 8°C.

## DISTINCTIVE CHARACTERISTICS

The freshness and the delicate lemony finish makes this champagne the ideal companion for seafood. Magnums are also available.

## MEDAILLES ET DISTINCTIONS



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