

CHAMPAGNE
V^{re} Maurice Leditre

BRUT MILLESIME 2011

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 : 50% Chardonnay associated with
Pinot Noir and 10% Meunier.

Bottled : April 2012.

Ageing in our cellars: minimum of 8 years before
disgorging .

TASTING NOTES

To the Eye : Light yellow colour with amber reflections.

To the Nose : Notes of ripe fruit, with apple aromas.

On the palate : Persistent mousse, complex and
harmonious mouth of toasted bread typical of mature
champagnes, of honey and wild berries with a discreet
finish. Very seductive vinous style.

FOOD PAIRING

Champagne of gastronomy, it is the perfect match for
hot starters, shellfish, meats and fishes of unctuous



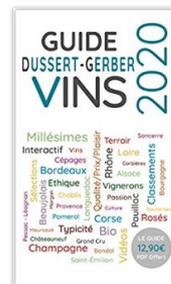
textures or it can be enjoyed at the end of the day without any accompaniment so that its complexity can be savoured. Best served chilled at 10°C.

DISTINCTIVE CHARACTERISTICS

2011 was a difficult year in the Champagne region, as bad weather caused serious qualitative as well as quantitative disasters in the vineyard. But the protective microclimate of the north of the Montagne de Reims, where our vines are located, is such that this "cursed" harvest was able to create the perfect balance between acidity and sugar, and it offered a concentration of delicate and promising aromas of acacia for the Chardonnay and ripe fruit for the Pinots. Its ageing enhances its intensity, complexity and vinosity to make a complete wine.

As this is one of the oldest « cuvées », the presence of light crystals at the bottom of the bottle remains natural and safe.

AWARDS AND DISTINCTIONS



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Enjoy in moderation. Alcohol abuse is dangerous to your health