

CHAMPAGNE
V^{re} 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

Harvest : September 2015.
Blending : 40% Chardonnay associated with
30% Pinot Noir and 30% Meunier
Bottled : April 2016.
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 different kind of desserts such as pie. Best served chilled at 8°C.

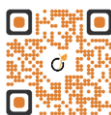
DISTINCTIVE CHARACTERISTICS

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