


CHAMPAGNE
V^{re} Maurice Lefèvre

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

Harvest : 2012
Blending : 60% Chardonnay associated with
20% Pinot Noir and 20% Meunier.
Bottled : April 2013.
Ageing in our cellars: minimum of 8 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

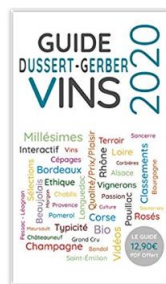
As an appetizer paired with anything, or more specifically with fish that have a delicate flesh, lobster papillotes with basil, roasted halibut, sea bream tartar, poached turbot with hollandaise sauce, blue trout, lemon marinated salmon, sashimi, and shellfish such as oysters poached with caviar or with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



Champagne Veuve Maurice LEPITRE
26, rue de Reims
51500 RILLY LA MONTAGNE
FRANCE
+33(0) 326 034 027
+33(0) 619 071 472
mlepitre@free.fr
www.lepitre.fr



Enjoy in moderation. Alcohol abuse is dangerous to your health