



CHAMPAGNE

*Veuve Maurice Lefèvre*

## BRUT HERITAGE

### 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

Single grape variety : 100% Chardonnay.  
from the 2012 harvest .  
Bottled : April 2013.  
Ageing in our cellars: minimum of 8 years  
before disgorging .

### TASTING NOTES

To the Eye : Light gold colour with creamy and persistant  
foam accompagnied by a pearl of fine bubbles.

To the Nose : Hawthorn then toasted bread on the second  
nose.

On the palate: Light floral attack with immediate freshness  
of citrus fruits followed by notes of complexity of Chardonnay  
having reached their fullness such as « brioche », or French  
pastries ending on a lively toasted bread finish.

An ample, harmonious and fragrant « cuvée » with delicacy  
and persistence.



## FOOD PAIRING

This « cuvée » can be enjoyed on its own as an aperitif, but it is also the ideal accompaniment to prestigious dishes such as Crab, Langoustine, Caviar or Scallops. Very charming with Picardy sole fillets or a leg of Monkfish with pepper, poultry, veal or even seafood. Best served chilled at 10°C.

## DISTINCTIVE CHARACTERISTICS

The quality of the 2012 harvest was exceptional. Moreover, the existence of Chardonnay is highly unusual for the region, where we find essentially Pinot Noir and Pinot Meunier. This exceptional grape variety which grows on a Pinot's soil creates a unique character for our wines that we would love for you to taste !"

We have chosen the special "Symphonie" bottle for our "Heritage" cuvée, which is available each year in limited quantities only. Each bottle is numbered and has been manually dressed with a double neck. The pewter collar can be easily removed to reveal an aesthetic golden sleeve, ideal for a refined service.

*As this is one of the oldest wines, 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*