



BRUT EXTRA RESERVE
The « Chopine »
37.5 cL

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: 40% Chardonnays (2010 reserve wine) combined with
30% Pinot Noirs and 30% Meuniers (2011 harvest).
Drawing: April 2012.
Ageing in our cellars: minimum 9 years before disgorging to
magnify the aromatic palette!
Dosing: 7g/L

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.



SUGGESTIONS As an aperitif or with asparagus in Maltese sauce, artichoke and avocado tapenade, Saint-Pierre with sweet spices, Loup en croûte, seafood or poularde à la crème, rabbit with Champagne, sweetbread terrine with celery, or with vacherin au marrons glacés, pears flambéed with orange peel, millefeuille with wood pigeon mousse, tarts. Serve at 8°C.

DISTINCTIVES CHARACTERISTICS

Balanced and harmonious, this wine is very easy to drink and goes well with all types of dishes. Its format makes it easy to drink together, ideal for a couple !

AWARDS AND DISTINCTIONS



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Sachez apprécier avec modération, l'abus d'alcool est dangereux pour votre santé