


CHAMPAGNE
V^{re} Maurice Lépître

DEMI - SEC
The « gourmet vintage »!

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 .
Dosing: 32g/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.



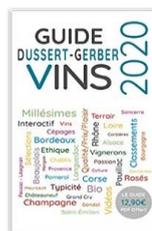
SUGGESTIONS

The integrated sweetness of this cuvée gives way to freshness and lightness, allowing it to be matched with foie gras-based appetizers, or Spanish tapas, but also with a cheese soufflé or a cold starter based on fresh goat's cheese, honey and nuts. Sweet and savoury dishes will be perfectly awakened by this "demi-sec" vintage. It will work very well with an apple-pear and cinnamon crumble, floating islands or bourbon vanilla crème brûlée. Serve at 8°C.

PARTICULARITIES

Before becoming an aperitif wine over the last 30 years, it should be noted that for a long time, champagne was drunk either at tea time to accompany a piece of cake, or at the end of the meal at dessert time. The "demi-sec" can be served "chilled" in a wide glass, with mint leaves or fresh fruit. An interesting idea that opens the door to new combinations and imagination.

AWARDS AND DISTINCTIONS



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