

  
CHAMPAGNE  
*V<sup>re</sup> 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.



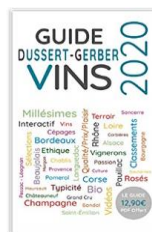
## SUGGESTIONS

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