

CHAMPAGNE
V^{re} Maurice Lefèvre

GRAND BRUT RILLY
The « Magnum »
1,5L

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 .
Dosing : 8g/L.

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

freshness and the delicate lemony finish makes this
champagne the ideal companion for seafood . As an appetizer paired
with anything, or more specifically with fish that have a delicate flesh,

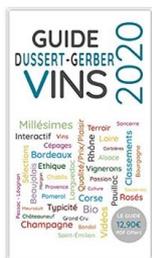


lobster papillotes with basil, roasted halibut, sea bream tartar, poached turbot with hollandaise sauce, blue trout, lemon marinated salmon, sashimi, and shellfish such as oysters poached with caviar or with Champagne. It also goes well with goat's cheese ! Best served chilled at 8°C.

DISTINCTIVE CHARACTERISTICS

A magnum corresponds to 2 bottles, i.e. it has a capacity of 1.5 litres. In Champagne, as in other wine regions, specialists are accustomed to considering that it is the best possible container for a wine. This is due to the exchange of air between the inside of the bottle and the outside, an exchange that takes place through the cork. The cork is the same size for a 75 cL bottle as it is for a magnum: the volume exchanged is therefore similar while the volume of wine doubles. Thus, because of its capacity, the magnum allows a more harmonious development of the aromas, and often offers a greater complexity and more open wines. It is certainly the most prestigious of all champagne containers.

AWARDS AND DISTINCTIONS



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