


CHAMPAGNE
V^{re} Maurice Lefevre

EXTRA BRUT MILLESIME 2012

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 : 50% Chardonnay associated with
40% Pinot Noir and 10% Meunier.

Bottled : April 2013.

Ageing in our cellars: minimum of 8 years before
disgorging .

Dosing : 4g/L.

TASTING NOTES

To the Eye : Light yellow colour with amber reflections.

To the Nose : Notes of ripe fruit, with apple aromas.

On the palate : Persistent mousse, complex and
harmonious mouth of toasted bread typical of mature
champagnes, of honey and wild berries with a discreet
finish. Very seductive vinous style.

FOOD PAIRING

Champagne of gastronomy, it is the perfect match for
hot starters, shellfish, meats and fishes of unctuous



textures or it can be enjoyed at the end of the day without any accompaniment so that its complexity can be savoured. Best served chilled at 10°C.

DISTINCTIVE CHARACTERISTICS

In 2012, despite an exceptional cold snap at the beginning of the year, the season ended with a nice warm spell. This favoured perfect ripening of the grapes, especially the Pinots. Still a good balance between acidity and sugar, aromatic richness and persistence of ripe fruit and roasted almonds. Its 8 years of ageing explains the intensity of its evolved aromas, a complex ensemble for a successful aperitif... combining structure and distinction.

As this is one of the oldest vintages, the presence of slight crystals at the bottom of the bottle is natural and harmless.

AWARDS AND DISTINCTIONS



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Enjoy in moderation. Alcohol abuse is dangerous to your health