



CHAMPAGNE

*Vve Maurice Lepitre*

## BRUT HERITAGE

### 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.

### WINEMAKING

Single grape variety : 100% Chardonnay.  
from the 2020 harvest .  
Bottled : April 2021.  
Ageing in our cellars: minimum of 3 years  
before disgorging .  
Dosing : 8g/L.

### TASTING NOTES

To the Eye : Light gold colour with creamy and persistent  
foam accompanied by a pearl of fine bubbles.

To the Nose : Hawthorn then toasted bread on the second  
nose.

On the palate: Light floral attack with immediate freshness of  
citrus fruit, leading to notes of pastries, indicating the  
beginning of maturity.

An ample, elegant, harmonious and fragrant wine with finesse  
and persistence.

### FOOD PAIRING

This « cuvée » can be enjoyed on its own as an aperitif, but it is also the ideal



accompaniment to prestigious dishes such as Crab, Langoustine, Caviar or Scallops. Very charming with sole fillets or a leg of Monkfish with pepper, poultry, veal or even seafood. Best served chilled at 10°C.

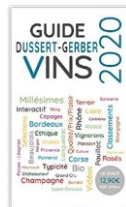
## DISTINCTIVE CHARACTERISTICS

The existence of Chardonnay is highly unusual for the region, where we find essentially Pinot Noir and Pinot Meunier. This exceptional grape variety which grows on a Pinot's soil creates a unique character for our wines that we would love for you to taste !"

We have chosen the special "Symphonie" bottle for our "Heritage" cuvée, which is available each year in limited quantities only. Each bottle is numbered and has been manually dressed with a double neck. The pewter collar can be easily removed to reveal an aesthetic golden sleeve, ideal for a refined service. This perfectly fresh champagne has been delighting expert people for over thirty years with its elegance and lightness.

*As this is one of the oldest wines, the presence of light crystals at the bottom of the bottle remains natural and safe.*

## AWARDS AND DISTINCTIONS



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*Enjoy in moderation. Alcohol abuse is dangerous to your health*