



CHAMPAGNE

Veuve Maurice Lefèvre

BRUT ROSE

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 Rosé with 30% Pinot Noir,
40% Meunier (reserve wine 2016) and
30% red wine AOC Champagne from the 2017 harvest.
Bottled : April 2018.
Ageing in our cellars: minimum of 2 years before.

TASTING NOTES

To the eye: Light mousse, with a copper or
salmon-coloured glint with regular bubbles.

To the nose: Bouquet of blackberries or
raspberries that is rather discreet at the beginning,
which then gradually opens up.

On the palate: A frank and lively attack of flavour, built by
Pinots, harmony, suppleness then freshness of roses
and apricot with a nice finish.



FOOD PAIRING

It is best served with deep water fish that tastes of the sea, either steamed or lightly fried then seasoned with the freshest spices (aniseed, ginger, cardamom) which is served with crystallised fruits such as lemon or with crispy vegetables (carrots, courgettes, radishes , bean shoots),.

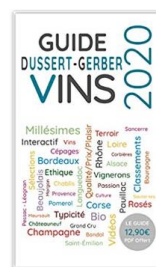
This fresh and light rosé champagne goes beautifully with Far Eastern foods such as sushis, sashimis and tempuras from Vietnam, Thailand, and Japan. It can also be enjoyed with a strawberry or raspberry tart.

Best served chilled at 8°C.

DISTINCTIVE CHARACTERISTICS

We have associated 20% of our own red wine from the 2017 harvest with the Pinots of 2016 to achieve the desired salmon colour and full-bodied intensity of red fruit aromas.

AWARDS AND DISTINCTIONS



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Enjoy in moderation. Alcohol abuse is dangerous to your health