



**BRUT EXTRA RESERVE**  
**The « Chopine »**  
**37.5 cL**

**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**

Origin: harvest 2012 and reserve wines.  
Blending: 40% Chardonnay combined with  
30% Pinot Noirs and 30% Meuniers  
Drawing: April 2013  
Ageing in our cellars: minimum 10 years before disgorging to  
magnify the aromatic palette!  
Dosing: 7g/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

As an aperitif or with asparagus in Maltese sauce, artichoke and avocado tapenade, Saint-Pierre with sweet spices, Loup en croûte, seafood or poularde à la crème, rabbit with Champagne, sweetbread terrine with celery, or with vacherin au marrons glacés, pears flambeed with orange peel, millefeuille with wood pigeon mousse, tarts. Serve at 8°C.

## DISTINCTIVES CHARACTERISTICS

Balanced and harmonious, this wine is very easy to drink and goes well with all types of dishes. Its format makes it easy to drink together, ideal for a couple !

## AWARDS AND DISTINCTIONS



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