


CHAMPAGNE
V^{re} Maurice Lenoir

BRUT MILLESIME 2015

ORIGIN

Rilly-La-Montagne in AOC Premier Cru (Montagne de Reims).
Average vine age: 40 years.
Clay-limestone soil and limestone subsoil.
Vineyard certified "High Environmental Value" and "Sustainable Viticulture".

VINIFICATION

Origin: 2015 harvest.
Blend: 50% Chardonnay, 25% Pinot Noir and 25% Meunier.
Tirage: April 2016.
Aging in our cellars: 7 years before disgorgement.
Dosage: 7g/L.

TASTING NOTES

Appearance: Light yellow with amber highlights.
Nose: Notes of acacia and ripe fruits, with apple aromas.
Palate: Persistent mousse, ample, complex, and harmonious palate with the typical toasted bread notes of mature champagnes, honey, and wild berries, followed by a discreet finish. A very seductive vinous style.

SUGGESTIONS

A gastronomic champagne, it is the ideal companion for hot starters, shellfish, or fish and meats with a creamy texture. It also deserves to be enjoyed simply at the end of the day without any accompaniment to better appreciate its complexity! Serve at 10°



PARTICULARITIES

The 2015 harvest achieved a beautiful balance between acidity and sugar, aromatic richness, and persistence of ripe fruits and roasted almonds. Its 7-year aging explains the intensity of its evolved aromas, offering a complex ensemble for a successful aperitif. As one of the oldest cuvées, the presence of slight crystals at the bottom of the bottle is natural and harmless.

AWARDS AND DISTINCTIONS



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