

ALBA



EXTRA BRUT
Blanc de Blancs



CHAMPAGNE
Premier Cru

Veuve
Lepitre
depuis 1905

THE ORIGIN

Terroir of Rilly-La-Montagne in AOC 1^{er} Cru (Montagne de Reims). Average age of the vines: 40 years. Chalky soil and clay-limestone subsoil. Vineyard certified sustainable with «High Environmental Value» and «Sustainable Winegrowing in Champagne».

VINIFICATION

Origin: 2019 harvest. Blending: 100% Chardonnay. Gentle pressing. Malolactic fermentation. Ageing in our own cellars: minimum 3 years before disgorgement. Dosage: Extra Brut at 4g/L.

TASTING NOTES

Pale gold colour with amber reflections. The nose is fresh and delicate with yellow flowers such as mimosa and fresh chalk. We also smell breadcrumbs, white currants and a hint of aniseed. The palate is smooth, with almond and vine peach. The finish is salty and chalky with notes of raspberries in brandy. A linear and long wine.

FOOD AND WINE PAIRING

As an aperitif, this champagne would pair perfectly with foie gras, gingerbread and a thin slice of smoked duck breast. It would also go well with an avocado crab millefeuille accompanied with a parmesan crisp. For a main course, try it with wild shrimp, courgette and almond tagliatelle, or a peach salad with Serrano ham and mozzarella di Bufala. For dessert, try it with a fine peach tart with green aniseed, a raspberry and almond cake, or a strawberry and pink biscuit Tiramisu.

DISTINCTIVE CHARACTERISTICS

The presence of the Chardonnay grape variety in our soils, which are favourable to Pinot Noirs, is a rarity which gives this cuvée an aromatic complexity that is full of finesse and freshness that we invite you to discover! We have chosen the special «Symphonie» bottle for our «Alba» cuvée. «

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«Drink in moderation - alcohol abuse is dangerous for your health»