

AMOUR



EXTRA BRUT  
Rosé



CHAMPAGNE  
Premier Cru

*Veuve*  
**Lepitre**  
*depuis 1905*

### THE ORIGIN

Terroir of Rilly-La-Montagne in AOC 1<sup>er</sup> 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: 2018 harvest and 2019 harvest. Blending: “Blending” Rosé with reserve wines of Pinot Noir and Meunier from the harvest 2018, harmonized with 20% of our own still red wine from the 2019 harvest. Gentle Pressing. Malolactic fermentation. Ageing in our own cellars: minimum 3 years before disgorgement. Dosage: Extra Brut at 5g/L.

### TASTING NOTES

Salmon colour with coppery tints. The nose is discreet with flint, wild strawberries and candied Morello cherries. Then it opens on cherry jam, blackcurrant fruit paste and a delicate touch of honey. The palate is ample, greedy, with nectarine and blackcurrant strawberry fruit paste. It is a long and greedy wine.

### FOOD AND WINE PAIRING

This rosé is the perfect aperitif with a coppa and Comté cheese puff pastry, a Serrano ham and melon kebab, or even an amuse-bouche with Transmontanus caviar. It is also a perfect accompaniment to a duck confit parmentier, a smoked salmon risotto or a skewer of scallops with a thin slice of smoked bacon. For dessert, enjoy it with a black fruit tian, a strawberry caramel cream, or a blueberry clafoutis.

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