

LAZULI



EXTRA BRUT  
Basic



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 reserve wines.  
Blending: 60% Chardonnay combined with 20% Pinot Noir and 20% Meunier.  
Gentle pressing. Malolactic fermentation. Ageing in our own cellars: minimum 4 years before disgorgement.  
Dosage: Extra Brut at 5g/L.

### TASTING NOTES

The colour is old gold with golden reflections. The nose is fresh and airy with aromas of fresh apricot and breadcrumbs. It then opens up to pretty notes of violet, caramel and pear. The palate is invigorating, with citrus fruits such as tarocco orange, clementine and also biscuits like petit beurre. The palate is long and clean with the same citrus notes.

### FOOD AND WINE PAIRING

As an aperitif, this brut champagne can be enjoyed with smoked salmon blinis with pistachio and pomegranate cream or small bites with lemon and smoked salmon. For a meal, it will accompany a cod tartar with mango or a chicken tajine with apricots. For dessert, treat yourself to violet macaroons or a slice of apricot and caramel upside-down cake.

### DISTINCTIVE CHARACTERISTICS

This wine could be available in magnum (1.5L) and in half-bottle (37.5cL).

28, rue de Reims 51500 Rilly-la-Montagne France  
+33(6)19 07 14 72 - contact@lepitre1905.com - www.lepitre1905.com



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