

AMOUR



EXTRA BRUT





CHAMPAGNE
Premier Cru

Veuve
Lepitre
depuis 1905

“Amour” is a tribute to all women and especially the women of my family (Helene, Marguerite, Corine) who led this house with generosity, gentleness and determination. The bold pink color of this «Amour» owes to the secret of its creation: a perfect balance of the blend of our Pinots Noirs and Meuniers harmonized with 20% of our still red wine from Champagne. The charming heart of the blend is perfectly balanced, revealing a sensual and delicate nose. «Amour» will particularly appeal to lovers of fine wines thanks to its lovely aromas reminiscent of wild strawberries and cherries.

Origin: Rilly-La-Montagne (Premier Cru)

Terroir: Montagne de Reims in the AOC Champagne, classified by UNESCO as a world heritage site. Chalky-clay soil and chalky subsoil.

Vineyard: Average age of the vines: 40 years. Vineyard certified sustainable with «High Environmental Value» and “Sustainable Winegrowing in Champagne”.

Harvest: Grapes picked by hand.

Vinification: Slow gentle and progressive pressing in our own pneumatic press (4000Kg). Malolactic fermentation in concrete fermentation tanks (enamelled ceramic tiles).

Resting: for 9 months on lees followed by cold stabilization and filtration..

Blended rosé composed of Pinots Noir and Meuniers from our 2018 reserve wine combined with 20% red wine from the 2019 harvest.

Bottling: May 2020

Ageing in our own chalky cellars minimum 4 years before disgorgement

Disgorging: 6 months before release and natural cork

Dosage: 5g/l

Size: 75 cl

Tasting notes: Intense and bright pink. The nose is discreet revealing flint, wild strawberries and cristallized morello cherries. Then it opens up with cherry jam, raisins, and a delicate touch of honey. On the palate, it is ample. This is an indulgent wine with a long length.

Food and wine pairing: This rosé is the perfect aperitif with Coppa or Serrano ham. It goes well with Comté cheese, melon and also smoked salmon risotto. Its Pinots will bring out the favors of duck breast. It is also very surprising with Asian food. Finally enjoy it with a dessert with cherry. A generous and sensual wine for summertime. Enjoy it when the sun is shining on hot summer days. It's a refreshing aperitif. On cold winter days of Christmas, you can enjoy it by the fire place with some brioche, thanks to its candied fruit notes.

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