

LAZULI



EXTRA BRUT

JEUNES TALENTS
DU CHAMPAGNE



LE GUIDE
HACHETTE
DES VINS
2025



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2025



CHAMPAGNE
Premier Cru

Veuve Lepitre depuis 1905

The blue label of lazuli is a tribute to our “ancient sea”. A long time ago, the ocean covered the champagne region. Consequently, the shells left a deposit of chalk in the subsoil. And this chalky deposit is still here, bringing a unique character to our champagne terroir. The three grape varieties (Pinots Noirs, Meuniers and Chardonnay) are perfectly adapted to the “chalky” soil of Rilly-La-Montagne, the village in which our grapes are grown. The blending of “Lazuli” allows a lively, linear and mineral character thanks to the freshness of the Chardonnay. The Pinots Noir brings the structure and the Meuniers the generosity. This cuvée has been recognized by the Young Talents of Champagne Contest 2023

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.

Blending: 60% Chardonnay from the 2019 harvest combined with 20% Pinot Noir and 20% Meunier from the exceptional harvest of 2018.

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 - 37,5 cl - 150 cl

Tasting notes: The colour is old gold with golden tints. The nose is fresh with aromas of dried apricot and breadcrumbs. First, the attack is invigorating thanks to the tiny bubbles, this is followed by fullness on the palate. We feel the freshness of the citrus fruits such as tarocco orange or lemon. The malolactic fermentation brings honey aromas and roundness. Its minerality is marked by a light tint of salinity, which is the characteristic of the chalky subsoil of Rilly-la-Montagne. This wine is balanced, round and fresh with a long-lasting length.

Food and wine pairing: It is easy to sublimate this wine because it goes well with a lot of dishes. As an aperitif, this champagne can be enjoyed with refined dishes like beef carpaccios, tartars or ceviches. It is perfect with smoked salmon blinis with pistachio and pomegranate. For a meal, it will pair beautifully with seafood, a lemon butter cod tartar fillet or a chicken tajine with apricots. Other possibilities: try it with cured ham, or quail. It is delicious with creamy cheeses or hard cheeses. Finally treat yourself with a light dessert such as a lemon vacherin ice-cream cake.

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