



HISTORY	
Estate Creation Date	First bottling 1971
Estate Manager	Vincent & David LELIEVRE
Since when	2009
WINE & VINEYARD	
Wine Name	Brut Leucquois Les Eveques
Appellation	Méthode Traditionnelle
Additional Name	Lelievre
Wine Type	Brut
Color	Rosé
Organic Certification	No
Vineyard surface	1 ha 35 ac
Soil Type	Clay Limestone
Topography	Cuesta (similar to the Côte de Bourgogne)
VITICULTURE	
Density	5500 feet / ha
Trim Type	Guyot Simple & Guyot Double
Soil clearing	Weeding
Grass seeding	None
Leaves pruning	Starting East then going West
Branches pruning	None
Sustainable viticulture	Yes
HARVEST	
Explain choices made & benefit to wine	
Grape picking	By hand
Sorting method	Plot by plot, same team year after year
VINIFICATION	
Explain choices made & benefit to wine	
Pre/fermentation / Maceration	No maceration, direct from press
Fermentation	Under strict temperature control
Other techniques used	
Post-fermentation /Maceration	
AGEING	
Explain choices made & benefit to wine	
Vats	On lees in stainless steel vats for 3-4 months
Wood chips, Staves	Second fermentation in bottle & storage
Barrels	On rack for 12 months
% New Oak	
BOTTLING	
Explain choices made & benefit to wine	
Blend	100% Gamay
Blending time period	Blending in January / Bottling in February
Filtration	Light
Cork type	Diam © (guaranteed without cork taste)
Number of bottles per year	15,000
TASTING NOTES	
Color - Nose - Mouth	Bright light orange pink color. Fine nose, with notes of strawberry and sweet raspberry. A delicate and full-bodied mouth, lightly sparkling evoking subtle flavors of strawberry & grapefruit. Lightly creamy and deliciously yeasty finish.
WINE & FOOD PAIRING	
Recommended	Serve well chilled for aperitifs, fruit desserts, or simply with a brioche. Delicious with smoked meat and charcuterie, seafood and game with feathers.
CELLARING TIME	
Recommended	1-2 years
AWARDS	
Awards and notifications	



Queen Of Wines

Lelievre Brut Rose Leucquois Les Eveques

Talking Points :



- The 3 Lelievre brothers brought interesting wine growing and making techniques after their “tour du monde” of various wine regions of the world.
- Practices on the vineyard limit the use of chemicals to favor mechanical methods such as turning the soil to reduce weeds, stripping leaves over herbicides & pesticides, and gender confusion over insecticides.
- Lorraine’s vineyard is one of the smallest French vineyards, famous for producing “Gris de Toul” from the Gamay and Pinot Noir grapes. It is also the cradle of Pinot Blanc Auxerrois.

BRUT LEUCQUOIS LES EVEQUES

Serve 40°F	Breathe 0 hour	Store up to 3 years	Gamay 100%
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Intense Fruity Dry	Cheese Seafood Sweets
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Product of France
Bottled by LA
MAISON LELIEVRE
Lucey, FRANCE

Sparkling Wine | France
750ml
Contains sulfites
Alc. 12% by vol.

GOVERNMENT WARNING : (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

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