

Monmarthe

France - Champagne - Ludes





Ownership/Founders Jean-Guy Monmarthe / Ernest Monmarthe Start of Activity 1930 Vitiviniculture Traditional/Integrated Struggle Hectares 17 Bottles produced 140.000

BRUT BLANC DE BLANCS LE MONT JOYEUX MILLÉSIME PREMIER CRU

100% Chardonnay

Production area: "Mont Joyeux," planted in Chardonnay. It is located in the municipality of Taissy, bordering Ludes

Terrain: prevalentemente gessoso, classificato come Premier

Cru

Harvest: manual

Vinification: No malactic fermentation

Refinement: in oak barrels for nearly 8 months on the lees for a minimum of six years in a chalk cellar. Further bottle ageing

for at least six months after disgorgement

Color: giallo limpido e luminoso, una bollicina fine ed elegante **Fragrance:** Clear, fine, very elegant, with aromas of white flowers and some hints of vanilla, due to barrel maturation **Flavor:** Blunt and mineral attack, aromas of crisp peaches and tart melon. A long, round finish with notes of citrus, tangerines

Alcoholic Grade: 12,5% vol



Ernest Monmarthe founded Champagne Monmarthe in 1930, and since then the family has lived and worked in Ludes, in the heart of the Reims hills. In 1990, Jean-Guy completed his studies in oenology and took over the management of the company from his father Guy. He continues to run it together with his wife Sandrine, and in 2021, with the arrival of Gauthier, there will be seven generations of Monmarthe! The vineyard covers 17 hectares, divided into 22 Premier Cru parcels, approximately 30% of which are planted with the three traditional grape varieties, all in the village of Ludes except for 2 hectares planted in Tassy. A small family-run maison where each champagne is produced exclusively from grapes harvested in the estate's own vineyards, in full respect of the récoltant-manipulant tradition, with wines of character and elegance that, over time, express the terroir of the Montagne de Reims to the fullest through the multiple nuances of each individual champagne.