

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

