

Monmarthe

France - Champagne - Ludes



BRUT LES GRIMPANTS BLANC DE NOIRS PREMIER CRU

100% Pinot Noir

Production area: Champagne - Marne - Montagne de Reims Terrain: in prevalenza calcareo gessoso Harvest: manual Vinification: blend of different vintages Refinement: 42 months on the lees Color: bright golden yellow Fragrance: very pleasant, with notes of peaches in syrup and hazelnuts Flavor: very elegant thanks a very fine bubble. Peach returns to the taste and finally a very integrated woody note

Alcoholic Grade: 12,5% vol



Ownership/Founders Jean-Guy Monmarthe / Ernest

Monmarthe Start of Activity 1930 Vitiviniculture Traditional/Integrated Struggle Hectares 17 Bottles produced 140.000

