

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 NATURE SOLERA MEUNIER
1ER CRU

100% Meunier

Production area: Meunier vineyards in the Ludes terroir, on the northern slope of the Montagne de Reims

Terrain: gesso con un sottile strato di argilla

Harvest: manual

Vinification: grapes from the current vintage in 600-litre barrels for 8 months.

Refinement: Ageing of reserve wines in the estate's oldest concrete tank, refinement on lees for 24 months, zero dosage, 3 to 6 months after disgorging before release.

Color: giallo brillante con riflessi dorati, completato da bollicine fini e vivaci

Fragrance: fresh, with notes of ripe yellow fruit

Flavor: round attack followed by a generous, fruity palate with flavours of ripe apricots and citrus fruits. The calcareous soil gives it a mineral and salty finish.



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.