

# Monmarthe

France - Champagne - Ludes



**Ownership/Founders** Jean-Guy Monmarthe / Ernest Monmarthe

**Start of Activity** 1930

**Vitiviculture** Traditional/Integrated Struggle

**Hectares** 17

**Bottles produced** 140.000

## BRUT PRIVILÈGE PREMIER CRU

50% Pinot Noir, 50% Chardonnay

**Production area:** Champagne - Marne - Montagne de Reims

**Terrain:** in prevalenza calcareo gessoso

**Harvest:** manual

**Vinification:** Blend of three different vintages, with 30% reserve wines. Malolactic fermentation fully carried out

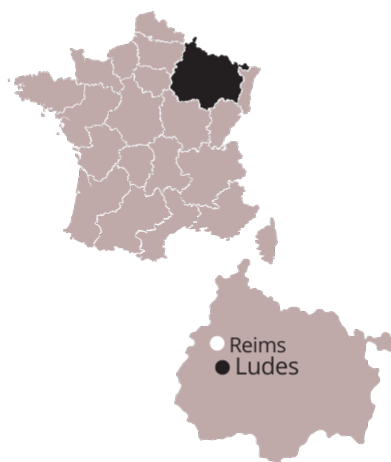
**Refinement:** 36 months on the lees

**Color:** golden yellow

**Fragrance:** thin and broad, with aromas of lemon, quince jam and honey

**Flavor:** Aromatic complexity revealing true elegance, a perfect balance between persistence and liveliness

**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.