

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

