

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 SECRET DE FAMILLE PREMIER CRU

40% Pinot Meunier, 40% Pinot Noir, 20% Chardonnay

Production area: Champagne - Marne - Montagne de Reims

Terrain: in prevalenza calcareo gessoso

Harvest: manual

Vinification: Blend of three different vintages. Malolactic

fermentation fully carried out **Refinement:** 30 months on the lees **Color:** bright golden yellow

Fragrance: notes of hawthorn and white peach Flavor: Slightly honeyed with aromas of plums

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.