CUZZIOLGRANDIVINI

Monmarthe

France - Champagne - Ludes



EXTRA-BRUT COUP DE COEUR 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. Malolactic fermentation fully carried out
Refinement: 48 months on the lees
Color: Dark straw yellow color, fine and persistent perlage
Fragrance: aromas of lemon and ripe fruit
Flavor: Fresh, round and with a long persistence
Alcoholic Grade: 12,5% vol

CHAMPAGNE
MONMARTHE
Ludes



Ownership/Founders Jean-Guy Monmarthe / Ernest Monmarthe
Start of Activity 1930
Vitiviniculture Traditional/Integrated Struggle
Hectares 17
Bottles produced 140.000

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.