

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

EXTRA-BRUT MILLÉSIME LE NID
D'AGACE PREMIER CRU

60% Pinot Noir, 40% Chardonnay

Production area: Champagne, Marne, Montagne de Reims

Terrain: gesso e calcare, nella parte bassa della Montagne de Reims

Harvest: manual

Vinification: No malactic fermentation

Refinement: in oak barrels for nearly 8 months on the lees for a minimum of six years in a special cellar. At least six months after disgorgement

Color: beautiful golden yellow, a fine and persistent bubble

Fragrance: fruity, peach aroma

Flavor: an aromatic complexity, based on white fruit aromas. One length, lively, precise, with strong potential

Alcoholic Grade: 12,5% vol

