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C H A M P A G N E  
MONMARTHE

Ludes



# Millesime 2008

## Blending

- Pinot Noir 60% and Chardonnay 40%.
- Coming from :  
"Village", "Les Carelles", and "Saint Marc".
- No malolactic fermentation.
- Dosage 7g/l.
- Disgorging of 6 months. Ageing in our cellars

## Tasting

Rich , complex and aromatic, this wine expresses its toasted notes. In mouth it is also very generous, greedy and powerful and you will taste aromas of candied fruits, honey and chestnuts.

This is a very harmonious Champagne.

## Remember 2008

The year of all the fears, yet a Vintage year for the connoisseurs of typicity.

Very unusual year for this season 2008: frost in December, sweetness in January-February, snow and cold nights during the spring.

But the hot days happen at the perfect moment and allow the grapes to be in perfect maturation for the harvest taking place in mid September.

## Chef suggestion :

The gourmet and connoisseurs will love this Vintage 2008: the aromatic expression of this champagne allows various and surprising combinations. Cooked pork meats as an aperitif, game birds in main course ton conclude with an old Chaource or old Comté, this is something to be delighted!

Available in (until bottles are sold out)

In bottle 75 cl - Cardboard of bottles

Champagne MONMARTHE  
38, Rue Victor Hugo - 51500 LUDES  
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[champagne-monmarthe.com](http://champagne-monmarthe.com)