

M
CHAMPAGNE
MONMARTHE

Ludes



Millésime 2011

Blending

- Chardonnay 100%
- Coming from the 2 oldest plots of our vineyard : «Mont Joyeux » and « Champ Richard ».
- Ageing in oak barrels during 6 months
- No Malolactic fermentation
- Dosage 7g /l.
- Disgorging of 6 months

Tasting

At first sight you will see a bright yellow and a straight bubbling. The nose is strong and powerful. The mouth is really very greedy.

Let yourself be overwhelmed by all these aromas of hawthorns, vanilla and spices.

Remember 2011

A year to remember as an unusual year! Early and snowy winter, a long spring and the blooming lasted for more than 3 weeks!

A new situation in Champagne! People begin to talk about harvest in August!

But as very often, with Lady Nature, nothing is never predictable. July and August are very wet.

The vegetation cycle slows down but the harvest begins at the end of August and the sun is back.

We have wonderful grapes of Chardonnay, regarding their quality. The tasting of the clear wines of Chardonnay announce a great freshness for this great Millésime.

Chef suggestion :

This Champagne will be the King of your aperitif: light and elegant it will stimulate your appetite. Perfect match with salmon toasts or with fish egg toasts.

For the meal, it will be the perfect companion of a daurade and a st pierre with olive oil.

Available in (until bottles are sold out)

In bottle 75 cl - individual gift box
Cardboard of bottles.

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champagne-monmarthe.com