

M
C H A M P A G N E
MONMARTHE

Ludes



Millesime 2012
(Blanc de Blancs)

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 2012

2012 has been very typical of a North East climate: fresh , rainy and windy, but profitable to the vineyard when needed.

August and September were dry and hot.

The harvest began in mid-September. At once we felt a strong potential on our Chardonnay coming from the oldest plots of our vineyard.

The decision to make you discover a vintage Blanc de Blancs is taken after the tasting of the clear wine.

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.

Champagne MONMARTHE
38, Rue Victor Hugo - 51500 LUDES
Tél :03.26.61.10.99

champagne-monmarthe.com