

M  
CHAMPAGNE  
MONMARTHE

Ludes



# Coup de Coeur

## Blending

- Blending of Chardonnay (50 %) Pinot Noir (50%)
- Blending of three different vintages.
- Dosage of 2g of sugar per liter.
- Ageing in our cellars for 4 years.
- With Malolactic fermentation

## Tasting

This vintage is completely different from the other ones: a different shape and a color of bottle, a very light dosage which gives to this Coup de Coeur a real power of attraction.

At first sight you will discover very thin bubbles, a persistent foam reflecting on a pale bright yellow. The nose will bring you in a soft and spicy world. You will be delighted with dry apricots, almonds and in the same time a long persistence in mouth.

## Chef Suggestion

This jewel is a “coup de Coeur” for the real amateurs of “different champagnes”

This wine accompanies deliciously a dish of oysters, or tartars or carpaccios of fish or even sushis and why not a fattened chicken with cream to reveal the delicateness of this champagne.

*A*available in (until bottles are sold out)

In bottle 75 cl - individual gift box  
Cardboard of bottles

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[champagne-monmarthe.com](http://champagne-monmarthe.com)