

M
CHAMPAGNE
MONMARTHE

Ludes



Privilège

(Brut)

*B*lending

- Blending of Pinot Noir (50%) and Chardonnay (20 %)
- Blending of three consecutive years of harvest.
- Dosage of 8 g of sugar per liter
- Ageing in our cellars for more than 3 years .
- Achievement of a malolactic fermentation.

*T*asting

A bewildering gold color, a sharp and ample nose which is combined in mouth with taste of quince jam and honey. An aromatic complexity which reveals a real elegance, a perfect balance between persistence and liveliness.

Chef Suggestion

*F*ineness, elegance and refinement are the main characteristics of this vintage which is a Privilège. Perfect for a greedy aperitif with toasts of foie gras, cheese gougères or to accompany a fat fish with a butter sauce or even with cheese like the Langres!

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

Bottle 75 cl Cardboard of 6 bottles
Magnum 150 cl Cardboard of 3 Magnums
Jeroboam 300 cl Wooden box of 1 Jeroboam

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