

M  
CHAMPAGNE  
MONMARTHE

Ludes



Coup de Coeur

EXTRA BRUT

Aromatic purity of the wine

- Blending: 50 % Pinot Noir and 50% Chardonnay
- Three consecutive years of harvests
- Malolactic fermentation in steel vats
- Ageing during 5 years on a stack in our cellar.
- Dosage: 3 g. / six month disgorging

**Visual aspect:** dark straw yellow hue, thin bubbles a persistent foam reflecting.

**Nose:** expressive, lively, soft and spicy world of limon or ripe fruits.

**Palate:** the attack is fresh, round and vinous, generous, with a long persistence.

**Match with food:** dish of oyster, tartars, carpaccios of fish or even sushis.

**Comments:** a wine to discover and recommend

**Available**

- 75cl. bottle

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

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