

M
C H A M P A G N E
MONMARTHE

Ludes



Privilège

BRUT

It's an honor and a privilege to serve this champagne Blending:

- 50% Pinot Noir, and 50% Chardonnay
- Malolactic fermentation
- Three consecutive years of harvests - 30% reserve wine
- Ageing during 3 years in our cellar
- Dosage: 8 g./ disgorgement three to six months before marketing

Visual aspect : a splendid gold color, with important bead of beautiful persistent bubbles.

Nose : intense and ample, expressive and open with scents of citrus.

Palate : an ample, warm, structured and balanced mouth, long finish with ripe fruits.

Match with food : perfect for a greedy aperitif with toasts of foie gras

Comments : Finesse, elegance and refinement characterize this Privilège

Available

- 75 cl. bottle (box of 6)
- 150 cl. magnum (box of 3)
- 300 cl. Jeroboam (wooden box of 1)

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