

M
CHAMPAGNE
MONMARTHE
Ludes



Rose de Ludes

BRUT

The quintessence of blending

This champagne is a rose of blending obtained by the association of clear wine and red Coteaux Champagne (resulting from our oldest plots of pinot noir).

- 35% Pinot Noir, 35% Meunier, 20% Chardonnay and 10% of still red Wine "Coteaux Champenois".
- Brut non vintage, association of three successive grape harvests.
- Vinification in thermoregulated vats.
- Maturation of 36 months on lees in our cellar.
- Dosage of 8 g/l - three to six months of disgorging before selling.

Visual aspect: Salmon hue, fine bubbles.

Nose: Marked by notes of red fruits, blackcurrant.

Palate: Lively, light and fresh, frank in the attack, beautiful fullness and well balanced.

Match with food: As an aperitif, with main courses such as crab, lobster, but also with desserts such as chocolate pie, wild strawberry pie.

Comments : This wine will accompany you during a whole meal, the best will be on a terrace with a sunbeam.

Available:

- Bottle 75cl



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