

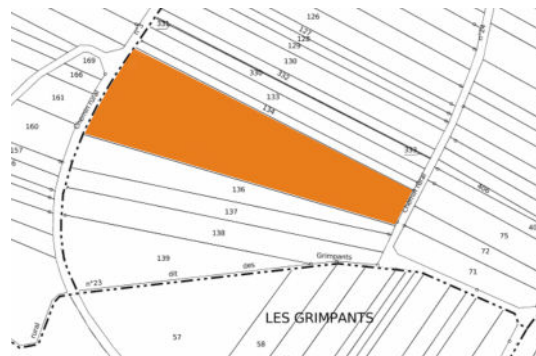
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CHAMPAGNE
MONMARTHE
Ludes



LIEU-DIT

Les Grimpants

MILLESIME 2020 - BLANC DE NOIRS - EXTRA BRUT



Exposure: This plot is located on the northeast slope of the Montagne de Reims. It is planted with Pinot Noir on clay-limestone soil with a west-facing exposure.

Remember the year 2020: After a rainy winter, spring arrived early with plenty of sunshine. The lockdown disrupted our lives and work habits, but the team prioritized tending the vines in the fresh air. The millésime was early, with an optimal bloom in late May under perfect conditions. Summer was extremely dry, with high temperatures leading to sunburn on some grapes. Due to the early season and weather, harvest began on August 24, revealing perfectly healthy clusters rich in aromas. The first clear wines showed richness, expressiveness, and fruitiness, while retaining remarkable freshness.

- 100 % Pinot Noir.
- Vinification in demi-muids (600L barrels) for nearly 8 months
- Aged on lees for 36 months in our cellars
- Dosage of 4 g/l - Extra Brut

Visual aspect : A golden robe with light amber highlights

Nose: Complex and expressive, with notes of ripe red fruits and spices

Palate: This champagne is ample and structured, with a beautiful chalky minerality. Flavors of ripe fruits intertwine with a delicate spicy touch. The finish is saline and mouthwatering.

Available:

- Production of 5 110 bottles.
- 75cl bottle.



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