

M
CHAMPAGNE
MONMARTHE
Ludes



LIEU-DIT

Le Mont Joyeux

BLANC DE BLANCS MILLÉSIME 2018 - BRUT



Exposure : The "Mont Joyeux" is a 52 ares plot, planted with Chardonnay. It is located in Taissy, a village bordering Ludes. Its terroir is predominantly chalk, classified as Premier Cru. The plot faces south-east exposure.

Remember the year 2018 : 2018 offered us memorable weather conditions: a rainy winter, a mild spring, and a dry, sunny summer. These perfect conditions led to an early, abundant and healthy harvest. The terroir was able to reveal itself, despite a hot year, thanks to the coolness of its chalky subsoil. The grapes were plentiful, particularly in the Chardonnays, with a beautiful aromatic richness.

- 100% Chardonnay.
- Vinification in oak barrels for nearly 8 months.
- Ageing on lees for a minimum of six years in our cellars.
- Dosage of 6 g/l Brut - with a minimum of six months disgorgement.

Visual aspect: A golden yellow with brilliant reflections, accompanied by a light effervescence of fine bubbles.

Nose : An initial elegant nose of freshness, with notes of white flowers. After aeration, citrus fruit and subtle hawthorn notes appear.

Palate : The attack is frank and mineral. The wine is well structured, with citrus and almond aromas. The finish is silky, long and mineral, with fine bitters.

Availability:

- Production of 5 180 bottles.
- 75cl bottle.



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