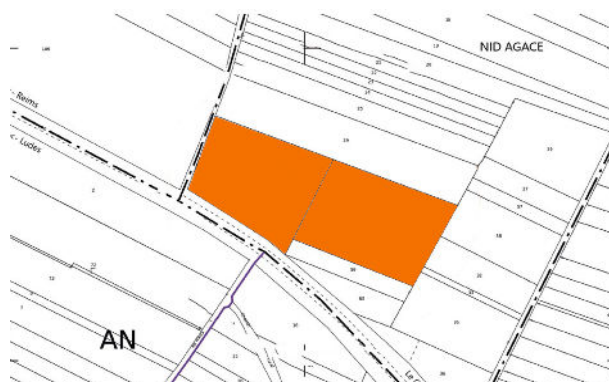


M
CHAMPAGNE
MONMARTHE
Ludes



LIEU-DIT

Le Nid d'Agace
MILLESIME 2018 - EXTRA BRUT



Exposure: This 0.9-hectare plot, located to the northeast of Ludes on the lower slope of the Montagne de Reims, faces west. On this small hill, the two main grape varieties grow side by side. At the top, on a chalky soil, old Chardonnay thrive in their element. At the bottom of the plot, on a thin layer of clay, young Pinot Noir express their full potential.

Remember the year 2018: This year was remarkable for its weather conditions: a rainy winter, a mild spring, and a very dry, sunny summer. These ideal conditions led to a harvest that was early, abundant, and healthy. This millésime, often described as “solar,” allowed for the creation of complex and expressive champagnes.

- 60% Pinot Noir, 40% Chardonnay.
- Vinification in oak casks for nearly 8 months.
- Aged on lees for a minimum of six years in our cellars.
- No malolactic fermentation.
- Dosage of 4g/l - Extra Brut.

Visual aspect: A luminous golden yellow color with brilliant reflections.

Nose: A fresh and intense nose with notes of yellow fruits combined with toasted aromas.

Palate: The cuvée is ample and elegant on the palate, with a lovely touch of vinosity and ripe fruit flavors. The finish is long, vibrant, and mineral.

Available:

- Production of 7 088 bottles.
- 75cl bottle.



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