

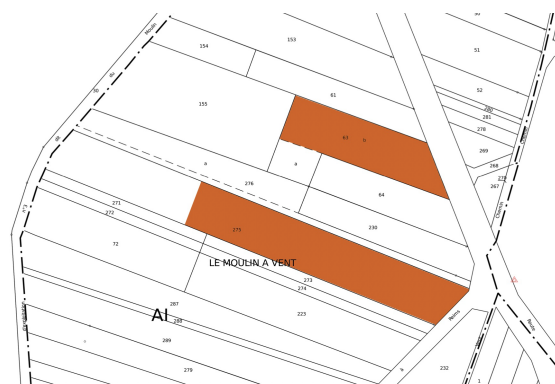
M
CHAMPAGNE
MONMARTHE
— Ludes —



LIEU-DIT

Le Moulin à Vent

BLANC DE BLANCS MILLÉSIME 2019 - EXTRA-BRUT



Exposure : The site “Le Moulin à Vent” comprises two plots of 45 ares and 28 ares. They have an average age of 30 years. These plots are located at the edge of the village of Ludes, on a north-west-facing slope. The soil is clay-sandy, with a chalky subsoil. This terroir promotes slow grape ripening, natural acidity, and a strong expression of minerality.

Remember the year 2019 : A very dry and sunny season, with record temperatures in July. The months of August and September were also warm, but nights remained cool.

This combination of heat, sunshine, and cool nights particularly favored Chardonnay on these plots, resulting in wines that are very well balanced, precise, and marked by minerality and finesse.

- 100% Chardonnay.
- Vinified in oak casks for nearly 8 months
- Aged on lees for six years in our cellars
- Dosage: 5.6 g/L – Extra-Brut

Visual aspect: Pale yellow with golden highlights, bright and clear, with a fine, persistent stream of bubbles rising continuously.

Nose : Expressive, revealing aromas of white flowers, light brioche, and hazelnut, complemented by a saline mineral touch and flinty notes.

Palate : Lively and airy, with a creamy mousse supported by lemony freshness and hints of ripe apple and toasted bread. The finish is long, saline, and subtly buttery

Availability:

- Production of 5,934 bottles.
- 75cl bottle.



Champagne MONMARTHE
38, Rue Victor Hugo - 51500 LUTES
Tél : 03.26.61.10.99

champagne-monmarthe.com