

M  
CHAMPAGNE  
MONMARTHE

Ludes

*Secret de Famille*

BRUT



**Symbol of Champagne Monmarthe**, founded by Ernest Monmarthe.

- Blending: 40% Pinot Noir, 40% Meunier and 20% Chardonnay
- Three different harvest are blended
- Ageing during 2 years in our cellar
- Malolactic fermentation
- Dosage: 8 g. / disgorgement three to six months before marketing

**Visual aspect:** A shiny gold hue and rising thin bubbles

**Nose:** Some notes of hawthorn and white peach

**Palate:** a wine slightly honeyed with aromas of cherry plums.

**Match with food:** to be served at any time, aperitif, main course and dessert.

**Comments:** for a cocktail, a wedding, a party, this 'family secret' will leave you good memories.

**Available**

75 cl. bottle

37.5 cl bottle

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

[champagne-monmarthe.com](http://champagne-monmarthe.com)