

CHAMPAGNE MONTHUYS

Brut Grand Cru



Winemaker

Ignace Baron

Wine Region

Champagne

Story

The Baron family has been in the Champagne vineyard business since the 17th century. They started off as grape growers and switched to making Champagne in 1966 when Gabriel Baron decided to make his own wine. Initially, they sold their bottles to private customers and local restaurants. Now, their estate has grown to 20 hectares of vineyards in the village of Charly-Sur-Marne, located on the west side of Marne valley.

Vineyard

This Cuvée is exclusively made with Chardonnay Grands Crus Grapes from Côte des Blancs and Pinot Noir Grands Crus Grapes from Montagne de Reims. It is considered one of the top Grands Crus Champagnes and is crafted using base wines from the 2000-2002 vintages.

Vinification

The fermentation takes place at 16 degrees Celsius, followed by malolactic fermentation. After filtering and stabilizing the wine with tartaric acid, it is matured in vats before undergoing secondary fermentation and lees aging. Following disgorging, the champagne is further aged for 3-6 months in the bottle, with riddling carried out using a gyropalette.

Tasting Notes

Light yellow color in the glass. The nose is of delicate floral and fruity aromas. The palate is smooth and pure with hints of lime, butter and vanilla brioche.

Food Pairing

This wine is ideal as a gastronomical drink or can be enjoyed with oysters or smoked salmon.

QUICK FACTS

Variety

55% Chardonnay, 45% Pinot Noir.

Aging

Stainless Steel Tank.

