

CHAMPAGNE MONTHUYS

Brut “Réserve”



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 blend is made from the best grapes in the Charly-Sur-Marne area and near the riverbanks of the region. The plots are on chalk and clay soils close to the Marne river.

Vinification

The fermentation process takes place at 16 degrees Celsius, and is followed by malolactic fermentation. The wine is filtered and stabilized with tartaric acid. It is then matured in vats before undergoing secondary fermentation and aging on lees. Following disgorging, the champagne is aged for an additional 3-6 months in the bottle, utilizing riddling via a gyropalette.

Tasting Notes

Pale yellow color in the glass. The nose presents a bouquet of apple, peach and pear. The palate is well balanced and crisp, with flavors of honeyed fruit and hints of yeast.

Food Pairing

This wine is ideal as an aperitif and celebratory drink or with oysters and smoked salmon.

QUICK FACTS

Variety

60% Pinot Meunier, 30% Chardonnay,
10% Pinot Noir.

Aging

Stainless Steel Tank.

Rating

90 pts Wine Spectator.

