



LE MONTGRUGUET

PREMIER CRU, EXTRA-BRUT, MILLÉSIMÉ

FROM US...

"This is our scenic-wine as it originates from an exceptional viewpoint, on a unique chalk outgrowth, boasting a 360-degree perspective of Champagne's three vineyards. It's impossible not to pick elegant pinot noirs from this location to make a unique wine."

... TO YOU

"For me, Le Montgruguet is part of a family that has just welcomed a new baby. And I compare it of course to its siblings. It's similar to them, but with something different, that becomes increasingly apparent each and every year. I'm witnessing the transformation of this wine from a spectacular terroir, offering an original version of pinot noir, which evolves from sheer limestone to distinct texture and sophistication. I can't wait to see it grow up!"

Craig Perman, Perman Wine Selections in Chicago.

LOCATIONS & TERROIRS

Mareuil-sur-Ây to the east.

A pocket of chalk along the canal and the Marne River.

At an altitude of 120 meters.

GRAPE VARIETY

100% pinot noir.

DOSING

Extra-Brut.

6 to 12 months before marketing.

WINEMAKING

Oak casks ranging from new through to 10 years old/ indigenous yeasts/stirring.

BOTTLING

6 to 9 months following the harvest.

PERIOD ON LATHS

36 months.

AVAILABLE

Between 3,000 and 6,000 bottles depending upon the harvest.