

DOMAINE LES MONTS FOURNOIS

VIN DE CHAMPAGNE - LUDES - MARNE

2022 COTEAUX CHAMPENOIS ROUGE

WINERY

Born in Champagne in a grower's family, Juliette Alips rapidly found her passion. With the mentorship of her close cousins, Raphaël and Vincent Bérêche, she discovered and learned all the ins and outs of producing champagne, from farming, to vinification, tasting and blending. Now, with the help of her two cousins, she is starting this new adventure with Domaine Les Monts Fournois. Located in the north part of the Montagne de Reims, in the sub-area called La Grande Montagne, the Premier Cru Les Monts Fournois will be the focus of the domaine.

WINE

Combining elegance and finesse, this still Red Coteaux Champenois made from Pinot Noir grapes from the Northern Montagne de Reims region, reflects the freshness of its terroir and ripeness of the vintage.

VINEYARDS

These old Pinot Noir vines were planted in 1963, on the "Les Monts Fournois" Premier Cru terroir in Ludes. The soil is poor, the chalk almost outcropping. The south-facing exposure is optimal for Pinot Noir maturity.

VINTAGE NOTES

Quality and generosity characterize the 2022 vintage. The 2022 vintage offered record sunshine, accompanied by a rather rainy June. This well-placed rainfall prevented any blockages in ripening. The ripeness of the Pinot Noir bunches was optimal and ideal for the vinification of Coteaux Champenois Rouge.

WINEMAKING

A short maceration is carried out in vats, accompanied by daily punching of the cap and gentle pumping over. The fermentation is indigenous, using yeasts from the vineyard and cellar.

After more than 2 years' ageing on lees in an oak barrel, this Red Coteaux Champenois is racked directly from the barrel, bottle by bottle, by hand.

TASTING NOTES

With lightly woody notes, the intensity of the fruit is grandiose, and the barrel ageing blends delicacy and elegance. The finesse of Pinots Noir from Montagne de Reims Nord charms us. The 2022 vintage brings balance and maturity to these south-facing Pinots.



VINEYARD

Region:	Champagne
Appellation:	Coteaux Champenois, AOC
Sub-region:	Montagne de Reims
Village:	Ludes Premier Cru
Soil:	Chalky, poor soil
Age/Exposure:	62 years old South facing
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Pinot Noir
Malolactic Fermentation:	100%
Aging:	2 years on the lees in barrel

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	12%