

DOMAINE LES MONTS FOURNOIS

VIN DE CHAMPAGNE - LUDES - MARNE

2021 COTEAUX CHAMPENOIS BLANC

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 white Coteaux Champenois made from Chardonnay grapes from the Northern Montagne de Reims region, reflects the freshness of its terroir.

VINEYARDS

These old Chardonnay vines were planted in 1961, 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 Chardonnay maturity.

VINTAGE NOTES

Winter was remarkably mild and rainy. The summer months were marked by heatwaves. Drought reached record levels.

WINEMAKING

Indigenous vinification, using yeasts from the vineyard and cellar. After 2 years' ageing on lees in an oak barrel, this White Coteaux Champenois is racked directly from the barrel, bottle by bottle, by hand. The lees add some fine notes of reduction on the first nose.

TASTING NOTES

The slight reduction of the first nose evolves, giving way to a beautiful fruitiness, with a touch of exotic notes, reflecting the terroir of Les Monts Fournois.



VINEYARD

Region: Champagne
Sub-region: Montagne de Reims
Village: Ludes Premier Cru
Soil: Chalky, poor soil
Age/Exposure: 63 years old
South facing
Eco-Practices: Sustainable

WINEMAKING

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

TECHNICAL DETAILS

Yeast: Indigenous
Alcohol: 12%