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# DOMAINE LES MONTS FOURNOIS

## VIN DE CHAMPAGNE - LUDES - MARNE

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## 2023 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

"Surprise" best defines the 2023 vintage: a lower-maturity year in the spirit of 1988, 1995, and 2004, delivering elegance true to Champagne's cool geography. A cloudy, rainy August gave way to intense heat at harvest (starting September 8), producing heavy bunches but limiting sugar and potential alcohol. With 100+ days from flowering to harvest, phenolic ripeness was achieved at just ~9% potential alcohol, highlighting the balanced oceanic-continental influence of the Champenois terroir and preserving pure fruit character.

### WINEMAKING

Indigenous vinification, using yeasts from the vineyard and cellar. After 18 months aging 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. The wine is generous. The maturity of the 2022 vintage is clearly visible.

### VINEYARD

Region:	Champagne
Appellation:	Coteaux Champenois, AOP
Sub-region:	Montagne de Reims
Village:	Ludes Premier Cru
Soil:	Chalky, poor soil
Age/Exposure:	Planted in 1961; South-facing
Eco-Practices:	Sustainable

### WINEMAKING

Varietals:	100% Chardonnay
Malolactic	
Fermentation:	100%
Aging:	18 months on the lees in barrel

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	12%