

Our partner:



Champagne MONTAUDON

AOC Champagne, Montagne de Reims

Coopérative de Manipulation (CM)



Wine Spectator

*Look for the Champagne with the red **M**... the unmistakable promise of a truly special mo**Ment**!*



Winery overview:

Created in 1891 by a cellar master from Épernay, this house, which Joséphine Baker loved, remained in the founder's family until 2008.

Although the brand has been part of the vast Alliance Champagne cooperative group since 2010, it has retained the style of its champagnes, which gives pride of place to pinot noir.



VINES EXPORT AGENCY



Champagne

Champagne MONTAUDON Brut - Tradition



Grape Varieties:

40 % Pinots noirs , 20 % Chardonnay and 40% Pinot Meunier

Tasting

This champagne is fleshy, rich and greedy. We will appreciate the beautiful bitterness and the pretty substance of this wine to which the black grape varieties have given a little tannin.

The acidity is not marked, but the freshness is nonetheless present and manifests itself around bright aromas of grapefruit and white peach.

Analyses

Alcohol : 12,5°
Dosage: 11g/l

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Champagne MONTAUDON Brut réserve première - Tradition



Grape Varieties:

50% Pinot noir, 30 % Chardonnay, 20% Pinot Meunier

Tasting

On the nose, the champagne releases aromas of cashews, almonds, along with linden and wallflower.

On the palate, the rich mouthfeel is perfectly balanced by a fresh citrus finish.

Analyses

Alcohol : 12,5°
Dosage: 11g/l



Champagne MONTAUDON La Grande Rose Brut - Tradition



Grape Varieties:

40% Pinot noir, 25 % Chardonnay, 35% Pinot Meunier (16% red wine champagne)

Tasting

This champagne is made with grapes that come from identical plots and sites in order to preserve the typicality of this rosé champagne. The nose is delicate and reveals notes of liquorice and toasted notes. The palate is crunchy and offers flavors of red berries and spices. This high-class Rosé can be enjoyed from aperitif to dessert (strawberry tart, fresh fruit salad or even with fresh goat cheese). On a terrace in the sun or in the middle of winter in the mountains; all occasions are good!

Analyses

Alcohol : 12°
Dosage: 12g/l

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Champagne MONTAUDON Demi-sec - Tradition



Grape Varieties:

40 % Pinots noirs , 25 % Chardonnay and 35% Pinot Meunier

Tasting

On the nose, this champagne combines fine pear, lemon and banana aromas evolving towards cardamom and star anise notes.

On the palate, it reveals a light, caressing sensation of fruit crème liqueur, underpinned by a touch of yellow grapefruit. The liqueur is well integrated and endows the champagne with a deliciously mellow finish.

Analyses

Alcohol : 12,5°
Dosage: 38g/l

Champagne MONTAUDON Brut – Blanc de noirs



Grape Variety:

100% Pinot noir (with 23% reserve wine)

Tasting

This champagne offers us on the nose aromas of fresh red fruits with nuances of maturity such as dried fruits, and slightly brioche aromas. The mouth is fleshy, with notes of praline and hazelnut and a lot of freshness. The finish is ample, all in roundness. It's a real moment of indulgence. The Blanc de Noirs champagne from Maison Montaudon will be perfect as an accompaniment to stuffed goose or foie gras. It will give a particular power to your receptions.

Analyses

Alcohol : 12,5°
Dosage: 5g/l



Champagne MONTAUDON Brut – Vintage



Grape Varieties:

50% Pinot noir, 0 % Chardonnay

Tasting

The nose is expressive and elegant with aromas of hazelnut and yellow fruit, intertwined with sweet nectar and floral honeyed notes.

Sumptuously mouth filling, the palate is at the pinnacle of perfection with superb balance and great persistence, accentuated by a finely judged dosage.

Analyses

Alcohol : 12°
Dosage: 10g/l

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Champagne MONTAUDON Brut – Classe M



Grape Varieties:

45% Pinot noir, 55 % Chardonnay,

Tasting

Delicious on the nose with aromas of brioche bread, marzipan and candied lemon evolving towards roasted notes. On the palate, the champagne is supple and fresh with a soft creamy effervescence.

The finish is concentrated with fruit and vegetal aromas with touches of spice.

Analyses

Alcohol : 12°
Dosage: 10g/l

Wine Spectator

Champagne