



CHAMPAGNE
MONTHUYS
PÈRE & FILS

Le Champagne des Gastronomes

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The fabulous story of Monthuys begins in a family, and in a hamlet in the Middle-Ages. Records reveal that the name was indeed present in the most western part of the Champagne region from this time onwards.

The extraordinary vineyard has been groomed generation after generation in its perfect south to south-east exposure, making its five and a half hectares of terroir particularly adapted to Champagne grape varieties.

Both the Baron and Monthuys families are from the Vallée de la Marne region and in the 2000s Gabriel Baron bought the land.

Out of respect for and acknowledgement of the astounding work that followed the Barons decided to create the Monthuys Père & Fils brand of champagne.

Today, Monthuys Champagnes are found in the most prestigious restaurants and delight the palates of gourmets in France and beyond.

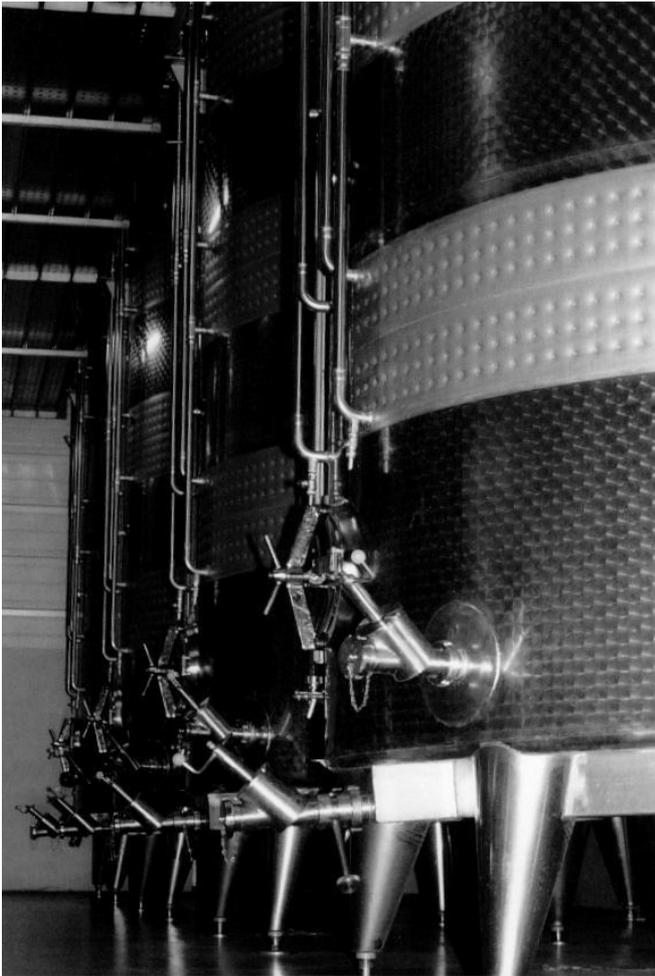


OUR WINEMAKING PHILOSOPHY

Our approach to winemaking starts in the vineyards and ends in well-balanced and exceptional ranges of Champagnes :

- We hand pick grapes in order to select the best quality.
- We use as much Pinot Meunier grapes as possible to give a fruity style to our Champagne.
- We utilize as little sulfite as possible, only using fresh grapes coming from our local vineyards.
- We make sure that there is a very short time between the harvest and the start of fermentation in the vats. Grapes remain then perfectly fresh.

- The alcoholic fermentation takes place in stainless steel vats where the temperature is maintained at 16 Celsius (60 F) in order to bring freshness to the cuvées.
- The second fermentation in bottle lasts at least 36 months, to give our Champagne a rich, hearty and round taste, with fine and delicate bubbles.
- Finally, we disgorge every 3 months so our Champagne remains fresh.



Grand Cru Brut

75cl.

65% Chardonnay - 35% Pinot Noir

Ageing in bottle: 4 years

Characteristics: Champagne made exclusively from Chardonnay Grand Cru grapes from the Côte des Blancs and Pinot Noir Grands Crus grapes from the Montagne de Reims. It has the style of the best Grands Crus Champagne. A wine with a light yellow hue, thin and vivid bubbles. The nose is powerful and elegant with flower notes and fruity hints. The palate is smooth and well-balanced, very pure.

Pairing suggestions: Ideal champagne for a gastronomical meal.



Blanc de Blancs

- 75cl.
100% Chardonnay

Ageing in bottle: 3 years

Characteristics: This pure and delicate champagne comes from the Chardonnay grapes of a selection of our best vineyards.

Pale yellow colour with reflections of transparent green. The bubbles seem to dance in your glass and give a very festive impression. Discreet, elegant and mineral nose, with hints of acacia flowers and apples. Fresh and frank in the mouth with a touch of lemon zest, this cuvee is the perfect expression of the minerality of the Chardonnay grape.

Pairing with foods: Very nice with oysters, white fish and seafood, or simply as an aperitif.



Vintage

· 75cl.

50% Chardonnay - 40% Meunier - 10% Pinot Noir

Characteristics: The bubbles of the Champagne Millésimé are fine and delicate, emphasizing the deep golden robe. The harmonious blend of pinot meunier, chardonnay and pinot noir offers a bouquet that is elegant and spicy with hints of walnuts and fresh, ripe apricots. This unique champagne is a combination of freshness, complexity, character and maturity.

Pairing suggestions: This champagne can be served throughout the entire meal: As an aperitif, and with seafood, fish, stuffed roasted capon, turkey and cheeses.



Rosé

75cl.

70% Chardonnay - 20% Meunier - 10% Pinot Noir

Ageing in bottle: 3 ans

Characteristics: The Champagne Monthuys Rosé is sparkling and salmon-coloured. The obvious bouquet centres in on elegant notes of rose. It then becomes more complex with aromas of fresh grapes and small red fruits. In the mouth this Champagne is very fruity, with hints of strawberry and raspberry. The finish is smooth with round tannins.

Pairing suggestions: Best serve as an aperitif, chilled down to 6 to 8°C, or with a fruit salad or fresh seasonal fruits.



Demi-sec

75cl.

60% Meunier - 40% Chardonnay

Ageing in bottle: 3 years

Characteristics: The robe is deep, and dark gold. Its intense, fruity and fresh bouquet leads into delicate aromas of mirabel plum. In the mouth, this champagne is both full-bodied and delicate, giving the impression of munching on a piece of fruit. The finish is long, with notes of apple, pear and citrus fruits.

Pairing suggestions: This champagne is perfect with dessert. People also enjoy it with cheeses like Comté (Gruyère) or Roquefort.



Réserve Brut

75cl. / 1,5L/ 37,5 cl.

60% Meunier - 40% Chardonnay

Ageing in bottle: 3 years

Characteristics: The translucent, deep golden colour of the Champagne Monthuys Brut gives way to initial aromas that are elegant and pure. These are complemented by succulent notes of apple, peach and apricot. In the mouth, this very well-balanced champagne is complex and round. The aftertaste is long, with hints of dried fruits.

Pairing with foods: Best serve as an aperitif.

90^{pts}
Wine Spectator





- *Ice bucket*
- *Champagne Glass*
- *Gift box*
- *Stopper.*

OUR PROMOTIONAL ITEMS:

Champagne Monthuys offers a range of branded promotional items to:

- Help keep our position in the consumers' preference while solidifying our presence and high standards
- Represent our brand's quality and reputation with cost-effective and beautiful choices
- Evoke thoughts and feelings of good times and celebrations in order that they make wonderful gifts for any occasion

SELLING POINTS SUMMARY:

- 100% Family-owned company
- Total control of the whole production process : from grape growing to the end product
- Use of the Pinot Meunier grapes in majority in our blends, which make our Champagne original and distinctive from other Champagne brands
- Very good value Champagnes
- Have received: 90 points on Wine Spectator and good ratings in international wine competitions

OUR GOAL :

- Champagne Monthuys is to produce products that are approachable and affordable, taste-wise and price-wise :
- Our Champagnes are mostly dedicated to the majority : from the « newbie » who never had any Champagne experience to the champagne expert,
- Our Champagnes do not compete with « big names » Champagnes. We are supplementary and are usually considered as « house champagne »
- Our Champagnes are not the formal yearly celebration « bubbly ». Most likely, our Champagnes are served during those laid-back family week-end gatherings
- Our Champagnes are not just for apéritifs. The whole range of our Champagnes can be paired with different types of food.

