

FORGET BRIMONT

FORGET BRIMONT 1ER CHAMPAGNE ROSE BRUT

1ER CHAMPAGNE • CHAMPAGNE • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

This 6th generation estate started by Louis Forget, planted their first vineyards in the beginning of the 19th Century while the brand was established in 1920.

Wine Making

The grapes are harvested by hand and pressed in whole bunches. Alcoholic fermentation occurs at 17°C and malolactic fermentation is done in temperature controlled stainless steel tanks.

Food Suggestions

Pairs well with pork, rich fish such as salmon and tuna, shellfish, and mild/soft cheese.

TASTING NOTES

Elegant salmon color. Fine persistent bubbles. Very fresh nose. Large range of small red fruits including mulberry, raspberry, and red currant. Lovely intense aromas and a positive first impression in the mouth with flavors of ripe red fruit.

Pinot Noir, Pinot Meunier, & Chardonnay grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- Family-Owned
- ABV%: 12.5
- Class: Rose

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

