

FORGET BRIMONT

FORGET BRIMONT 1ER CHAMPAGNE BRUT

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TECHNICAL DETAILS

The Estate

Brimont's vineyards cover 18 hectares that are for the most part located on the terroirs of the communes of the Montagne de Reims: Mailly-Champagne and Verzenay for the Grand Crus and Chigny les Roses, Coulommès la Montagne, Ludes, Montbré, Serriers, Taissy and Villers-Allerand for the Premier Crus.

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 entrees served with a white cream sauce.

TASTING NOTES

The Brut Premier Cru is a pale golden color. It has a delicate nose, very fresh, with lovely complexity. Fresh and supple on the palate, the first impression is of fresh green apples with a hint of white flowers and hazelnuts. The complexity is driven by the use of multiple vintages, multiple varietals, and extended aging of reserve wine components.

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: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

