

# B CHAMPAGNE FORGET-BRIMONT



## Brut Premier Cru

**Blend:** 40% Pinot Noir, 40% Pinot Meunier and 20% Chardonnay. The selection is made from our 100 parcels that are part of the 18 hectares of the domain. Between 20 and 40% of reserve wines are used to ensure consistency.

**Vinification :** Harvested by hand, whole bunch pressing, alcoholic fermentation at 17 °C and malolactic fermentation in temperature controlled stainless steel tanks. Horizontal ageing in traditional chalk cellars for at least 30 months. The wines are left to rest an additional two months after dosage before they are shipped.

**Dosage :** 10 g/l

**Acidité totale (g/l H<sub>2</sub>SO<sub>4</sub>) :** 4,1

**Tasting Notes:** Pale golden colour. Delicate nose, very fresh, lovely complexity. Fresh and supple on the palate. The first impression is of fresh green apples with a hint of white flowers and hazelnuts. Well balanced and good length.

**Wine & Food Pairing:** Perfect as an aperitif. This cuvée is a wonderful match for white meat in a cream sauce or veal with a julienne of vegetables.

**Presentation:** Half bottles of 37.5 cl, bottles of 75 cl, and magnums of 150 cl

### Medals :

Wine Spectator 31/7/2015 : 89/100

Wine Spectator 31/12/2012 : 91/100

Wine Spectator, 15/11/2011 : 90/100

International Wine Challenge 2015 : Bronze Medal

International Wine Challenge 2013 : Silver Medal

International Wine & Spirit Competition 2011 : Bro

International Wine & Spirit Competition 2011 : Bronze Medal

Jancis Robinson 2013



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