



CHAMPAGNE
FORGET-BRIMONT
LUDES

BLANC DE BLANCS - GRAND CRU



Blend : 100% Chardonnay. The finest Chardonnays from Côte des Blancs (Avize, Mesnil sur-Oger, Oger) are used in this cuvée. Between 40 and 50% of reserve wines are used in order 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. Wines are left to rest an additional 6 months after dosage before being shipped.

Dosage : 8 g/L

Total acidity (H2SO4) : 4,3 g/L

Tasting Notes :

Sight : Pale lemon colour. Fine persistent bubbles and complex, rich nose.

Smell : A wide range of aromas includes buttery notes typical of Chardonnay, white flowers (acacia, daisy, honeysuckle) and grapefruit.

Taste : Lively well balanced wine. One finds the same range of flavours as well as pâtisserie and roasted notes.

Wine & Food Pairings : Ideal with sautéed scallops or poached scampi.

Packing : Bottle (75 cl)

Medals :

Wine Enthusiast 2019 : 93/100

International Wine Challenge 2015 : Bronze Medal

International Wine Challenge 2013 : Bronze Medal

Mundus Vini 2013 : Silver Medal

Wine Enthusiast 2012 : 90/100

International Wine & Spirit Competition 2011: Silver Medal