



CHAMPAGNE
FORGET-BRIMONT
LUDES



BLANC DE BLANCS - PREMIER CRU

Blend : 100% Chardonnay. The finest Chardonnays (Chigny les Roses, Ludes, Montbré – Premier cru ; Maily, Verzenay – Grand Cru) are used in this cuvée. Between 40 and 50% of reserve wines composed of almost 10 vintages are used to ensure roundness, complexity and consistency.

Vinification : Harvested by hand, whole bunch pressing, 100% pure cuvée. 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 2 to 6 months after dosage.

Dosage : 9 g/L

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

Tasting Notes :

Sight : Pale yellow colour with light green tints. Fine persistent bubbles.

Smell : Delicate aromas of white flowers (acacia, hawthorn) and white peach.

Taste : Initial impression is lively, fresh and powerful. The aromas reveal notes of white peaches and citrus. Lovely round mouth.

Wine & Food Pairings : This wine is meant for aperitifs. It will evolve elegantly when paired with oysters, smoked salmon or aged parmesan.

Packing : Bottle (75 cl), Magnum (150 cl)

Medals :

Decanter 2018 : Bronze

Wine Enthusiast 2018 : 92/100

Wine Enthusiast 2016 : 88/100

International Wine Challenge 2012 : Bronze

International Wine & Spirit Competition 2010 : Silver

Wine Spectator 2006 : 88/100