



CHAMPAGNE
FORGET-BRIMONT
LUDES



BLANC DE NOIRS EXTRA BRUT
PREMIER CRU

Blend : 100% Pinot Noir

Harvest : 2015

Terroir : Premiers and Grands Crus from Montagne de Reims.
Ground: Marl, clay-limestone.

Vinification : Harvested by hand, whole bunch pressing, alcoholic fermentation at 17 °C and malolactic fermentation in temperature controlled stainless steel tanks.

Ageing : 54 months

Disgorgement: Novembre 2020

Dosage : 5,5 g/L

The experience of Champagne's greatest Pinot Noir

Tasting Notes :

Sight : Golden color delicately tinted with copper reflects.

Smell : Rich and complex, the nose develops aromas of dried fruits with toasted and pastry notes.

Taste : The greediness of the fruit is combined with its crunchiness. Flavors of apricot and orange zest evolving into stewed notes. Subtle combination of structure, length and liveliness.

Wine & food pairing : This cuvée goes wonderfully with long simmered game or poultry dishes. Dishes with truffles or morels will be sublimated.

Advice : This extremely fine Blanc de Noirs is a pure gastronomic product. A wine to share between enthusiasts looking for the expression of Pinot Noir in Champagne.

Service temperature : Between 8° and 10°, to open now or to leave in cellars for more ageing.