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CHAMPAGNE  
FORGET-BRIMONT  
LUDES

BRUT - PREMIER CRU



**Blend :** 40% Pinot Noir, 40% Meunier and 20% Chardonnay. The selection is made from our 120 parcels that are part of the 19 hectares of the domain. 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 (H<sub>2</sub>SO<sub>4</sub>) :** 4,4 g/L

**Tasting Notes :**

Sight : Pale golden colour. Fine persistent bubbles.

Smell : Delicate nose, very fresh, lovely complexity.

Taste : 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 Pairings:** Perfect as an aperitif. This cuvee is a wonderful match for white meat in a cream sauce or veal with a julienne of vegetables.

**Packing :** Half-bottles (37,5 cl), Bottles (75 cl) and Magnum (150 cl)

**Medals :**

Wine Spectator 2019 : 91/100

Robert Parker 2010 : 90/100

Wine Enthusiast 2017 : 88/100

Decanter 2018 : Bronze

International Wine Challenge 2015 : Bronze

International Wine Challenge 2013 : Argent

Mundus Vini 2012 : Or

\* Sélectionné par Japan Airlines