



CHAMPAGNE
FORGET-BRIMONT
LUDES



ROSE - PREMIER CRU

Blend : 40% Pinot Noir, 40% Meunier and 20% Chardonnay. A blending rosé (d'assemblage) that contains about 6% of red wine Pinot Noir from Champagne. 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) : 4,5 g/L

Tasting Notes :

Sight : Elegant salmon colour. Fine persistent bubbles.

Smell : Very fresh nose. Large range of small red fruits including mulberry, raspberry and red currant.

Taste : Lovely intense aromas and a positive first impression in the mouth with flavours of ripe red fruit. Harmonious balance between roundness and freshness.

Wine & Food Pairing : This is a very engaging Champagne to be served with an assortment of wild berries and a light Sabayon or a fresh fruit soup. Also lovely with quail, game with cranberries or even a foie gras.

Packing : Half-bottle (37,5 cl), Bottle (75 cl), Magnum (150 cl)

Medals :

Decanter 2018 : Bronze

Wine Spectator 2012 : 91/100

Gilbert & Gaillard 2015: 88/100

SAKURA Japan Women's Wine Awards 2017 : Gold

International Wine Challenge 2015 : Bronze