



CHAMPAGNE
FORGET-BRIMONT
LUDES

ROSE - GRAND CRU



Blend : 60% Pinot Noir, 40% Chardonnay. The finest Chardonnay and Pinot Noir grapes from Mailly and Verzenay are used in this cuvée. It is a rosé d'assemblage (blended rosé) that contains around 6% red wine from Champagne. Between 20 and 40% 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 : 9 g/L

Total Acidity (H₂SO₄) : 5 g/L

Tasting Notes :

Sight : Luminous pink colour with light salmon nuances. Fine persistent bubbles.

Smell : The nose initially presents citrus aromas that give way to red fruit notes.

Taste : Fresh and lively in the mouth with a delicate finish. Lovely balance between the citrus and red fruits.

Wine & Food Pairing : Ideal with small game birds, roasted white meat or with a Charlotte made with a base of Biscuits roses de Reims.

Packing : Bottle (75 cl)

Medals :

Wine Enthusiast 2019 : 90/100

International Wine Challenge 2012 : Bronze Medal

International Wine & Spirit Competition 2010 : Bronze Medal