

BLANC DE BLANCS

BRIMONCOURT

Straight and distinctive

This very fine wine is full and elegant. Generous, fresh and subtle, the Brimoncourt Blanc de Blancs is perfect as a distinctive aperitif. This champagne is exclusively made of Premier and Grand Cru Chardonnay grapes from the Côte des Blancs, reaching a superbly fresh and generous structure.



Andrew Caillard (Master of Wine) Tasting Notes - 96 points

Pale colour. Fresh grapefruit, pear, grilled nut, light lanolin, flinty aromas. Mouthfilling wine with generous grapefruit, lemon glacé, yeasty flavours, persistent creamy bead and underlying grilled, toasty, briny notes. Finishes chalky dry but long and minerally. Beautiful Champagne. 96 points.



Maison Brimoncourt

In 2008, Alexandre Cornot woke up the dormant Brimoncourt to turn it into a bright and bold Champagne Maison. Free spirited and nurtured by a quest of excellence, Brimoncourt is the wine of combined status and lightness, an expression of joyous sophistication and relaxed elegance, supported by high-quality and very fresh wines.





Food and wine pairing



Brimoncourt Blanc de Blancs is perfect as a distinctive aperitif. This wine harmonizes marvellously with smoked salmon, sashimi, sushi, shellfish and grilled fish.

Blend

Composed of 100% Chardonnay from 8 crus : Avize, Vertus, Oger, Grauves, Le Mesnil sur Oger, Villers-Marmery, Cuis and Chouilly.

Details



Appellation
Champagne



Dosage
8 g/L



Alcohol
12,5 %
Packaging
750 ml



Harvest year
2011
Bottling Period
2012



Vinification
Stainless steel vats
Aging
48 months

Tasting



Eye
A well balanced Champagne, supple and generous made exclusively from Chardonnay grapes. This wine of exceptional elegance has a very light yellow colour with golden glimmers.



Nose
The typical nose opens on notes of brioche and fruits with aromas of white flowers (hawthorn and acacia).



Mouth
The palate is fleshy, smooth, enveloped by the freshness of citrus notes, lemon and grapefruit zest. A remarkable sweetness and a lingering mineral finish invite to prolong the pleasure.

Contact

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