



CHAMPAGNE
FORGET-BRIMONT
LUDES



BLANC DE BLANCS GRAND CRU

Blend : 100% Chardonnay. The finest Chardonnays (Avize, Mesnil sur-Oger, Oger) are used in this cuvée. Between 40 and 50% 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 36 months. The wines are left to rest an additional two months after dosage before they are shipped.

Dosage : 7 g/L

Total acidity (H₂SO₄) : 4,6 g/L

Tasting Notes :

Sight : Pale lemon colour. Fine persistent bubbles and complex, rich nose.

Smell : A wide range of aromas includes buttery notes typical of Chardonnay, white flowers (acacia, daisy, honeysuckle) and grapefruit.

Taste : Lively well balanced wine. One finds the same range of flavours as well as pâtisserie and roasted notes.

Wine & Food Pairings : Ideal with sautéed scallops or poached scampi.

Packing : Bottle (75 cl)

Medal :

International Wine Challenge 2015 : Bronze Medal

International Wine Challenge 2013 : Bronze Medal

Mundus Vini 2013 : Silver Medal

Wine Enthusiast 2012 : 90/100

International Wine & Spirit Competition 2011: Silver Medal