



CHAMPAGNE
FORGET-BRIMONT
LUDES

BLANC DE BLANCS PREMIER CRU



Blend : 100% Chardonnay. The finest Chardonnays (Chigny les Roses, Ludes, Montbré – Premier cru ; Mailly, Verzenay – Grand Cru) 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 30 months. The wines are left to rest an additional 2 months after dosage.

Dosage : 10 g/L

Total Acidity (H₂SO₄) : 4,6 g/L

Tasting Notes :

Sight : Pale yellow colour with light green tints. Fine persistent bubbles.

Smell : Delicate aromas of white flowers (acacia, hawthorn) and white peach.

Taste : Initial impression is lively, fresh and powerful. The aromas reveal notes of white peaches and citrus. Lovely round mouth.

Wine & Food Pairings : This wine is meant for aperitifs. It will evolve elegantly when paired with oysters, smoked salmon or aged parmesan.

Packing : Bottle (75 cl), Magnum (150 cl)

Medal :

Wine Enthusiast 2016: 88/100

International Wine Challenge 2012 : Bronze

International Wine & Spirit Competition 2010 : Silver

Wine Spectator 2006 : 88/100