



CHAMPAGNE  
FORGET-BRIMONT  
LUDES

## BRUT PREMIER CRU



**Blend :** 40% Pinot Noir, 40% Meunier and 20% Chardonnay. The selection is made from our 120 parcels that are part of the 19 hectares of the domain. Between 40 and 50% of reserve wines are used 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 before they are shipped.

**Dosage :** 10 g/L

**Total acidity (H2SO4) :** 4,6 g/L

### Tasting Notes :

**Sight :** Pale golden colour. Fine persistent bubbles.

**Smell :** Delicate nose, very fresh, lovely complexity.

**Taste :** Fresh and supple on the palate. The first impression is of fresh green apples with a hint of white flowers and hazelnuts. Well balanced and good length.

**Wine & Food Pairings:** Perfect as an aperitif. This cuvee is a wonderful match for white meat in a cream sauce or veal with a julienne of vegetables.

**Packing :** Half-bottles (37,5 cl), Bottles (75 cl) and Magnum (150 cl)

### Medal :

Robert Parker 2010 : 90/100

Wine Enthusiast 2016 : 88/100

Wine Enthusiast 2011 : 88/100

Wine Spectator 2012 : 91/100

International Wine Challenge 2015 : Bronze

International Wine Challenge 2013 : Silver

Mundus Vini 2012 : Gold

\* Selected by Japan Airlines