



CHAMPAGNE
FORGET-BRIMONT
LUDES

MILLESIME 2007 PREMIER CRU



Blend : 50 % Pinot Noir, 50 % Chardonnay. This wine is made exclusively with grapes from the 2007 vintage.

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 8 years. The wines are left to rest an additional 6 months after dosage before they are shipped.

Dosage : 6 g/L

Total acidity (H₂SO₄) : 4,3 g/L

Tasting Notes :

Sight : Luminous golden colour. Fine discrete bubbles, superb cordon.

Smell : Complex nose with aromas of stewed fruit and mushrooms.

Taste : Initial impression of Pinot Noir with balance provided by Chardonnay. Flavours of brioche and toasted bread with an undercurrent of dried fruits (hazelnuts, almonds). A mature round wine with a silky finish combining hints of candied fruit and vanilla.

Wine & Food Pairings: Perfect with foie gras on brioche toast, a poulet de Bresse (specialty poultry) with truffles or veal sweetbreads with morels.

Packing : Bottle (75 cl)

Medal :

Wine Enthusiast 2018 : 91/100

Wine Enthusiast 2017 : 93/100

Decanter 2017 : Bronze

International Wine Challenge 2015 : Silver