



CHAMPAGNE
FORGET-BRIMONT
LUDES

ROSE PREMIER CRU



Blend : 40% Pinot Noir, 40% Meunier and 20% Chardonnay. It is a rosé d'Assemblage (blended rosé) that contains around 6% red wine from Champagne. 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 before being shipped.

Dosage : 10 g/L

Total Acidity (H₂SO₄) : 4,5 g/L

Tasting Notes :

Sight : Elegant salmon colour. Fine persistent bubbles.

Smell : Very fresh nose. Large range of small red fruits including mulberry, raspberry and red currant.

Taste : Lovely intense aromas and a positive first impression in the mouth with flavours of ripe red fruit. Harmonious balance between roundness and freshness.

Wine & Food Pairing : This is a very engaging Champagne to be served with an assortment of wild berries and a light Sabayon or a fresh fruit soup. Also lovely with quail, game with cranberries or even a foie gras.

Packing : Half-bottle (37,5 cl), Bottle (75 cl), Magnum (150 cl)

Medal :

Wine Spectator 2012 : 91/100

Gilbert & Gaillard 2015: 88/100

SAKURA Japan Women's Wine Awards 2017 : Gold

International Wine Challenge 2015 : Bronze

International Wine Challenge 2011 : Silver