

CUVÉE BLANC DE BLANCS

100% Chardonnay

STRAIGHT AND DISTINCTIVE

This very fine wine is full and elegant. Generous, fresh and subtle, the Brimoncourt Blanc de Blancs is perfect as a distinctive aperitif. This champagne is exclusively made of Premier and Grand Cru Chardonnay grapes from the Côte des Blancs, reaching a superbly fresh and generous structure.

Jancis Robinson MW | 16

« All the bready, lemon peel note you'd expect of a champagne, so text-book ticked. Firm to the point of hard, almost too hard. I taste dry Champagne : correct, straight-backed, well-executed, made to fit. »

Stuart Pigott | 93 | James Suckling

« The complex nose of orange blossom and spring flowers, underlined by subtle toastiness, pulls you into this very impressive Blanc de Blancs that is at once deep and refined. Excellent integration of the acidity and lees character on the very focused palate. Long, chalky and slightly salty finish. »

LAST REWARDS

James Suckling : 93/100

Wine Enthusiast : 93/100

Paz Levinso : 91/100

The Drinks business : Master Medal

Jancis Robinson.com

Gault & Millau

JAMES SUCKLING.COM



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Details



Appellation
Champagne



Dosage
7 g/L



Alcohol
12,5 %
Bottling
750 ml



Winemaking
Stainless steel vats



Bottle ageing
72 months

Food & Wine Pairing

Brimontcourt Blanc de Blancs is perfect as a distinctive aperitif. This wine harmonizes marvellously with smoked salmon, sashimi, sushi, shellfish and grilled fish.

Blend

Composed of 100% Chardonnay from 8 crus : Avize, Vertus, Oger, Grauves, Le Mesnil sur Oger, Villers- Marmery, Cuis and Chouilly.

Tasting by *Gérard Basset MW*

Eye

A well balanced Champagne, supple and generous made exclusively from Chardonnay grapes. This wine of exceptional elegance has a very light yellow colour with golden glimmers.

Nose

The typical nose opens on notes of brioche and fruits with aromas of white flowers (hawthorn and acacia).

Mouth

The palate is fleshy, smooth, enveloped by the freshness of citrus notes, lemon and grapefruit zest. A remarkable sweetness and a lingering mineral finish invite to prolong the pleasure.