BRIMONCOURT
CHAMPAGNE

BRUT ROSÉ

BRIMONCOURT

Charming and delicate

Its blend is made of 35% Chardonnay for elegance and finesse, 40% Pinot Noir for structure and colour, and 25% of Pinot Meunier for fruity aromas. Its delicate porcelain pink robe and its rose, raspberry and bergamot aromas add up to a voluptous and seductive wine that will impress all testers.



Andrew Caillard (Master of Wine) Tasting Notes - 95 points

Pale salmon colour, generous grapefruit, lemon curd, strawberry aromas with grilled nut complexity. Rich and voluminous with plentiful fruits, yeasty complexity, creamy mouth-filling bubbles and fine mineral acid cut, slight chalky textures and lovely along acidity. Taché gives colour and some rounded red fruit notes. 95 points.



Maison Brimoncourt

In 2008, Alexandre Cornot woke up the dormant Brimoncourt to turn it into a bright and bold Champagne Maison. Free spirited and nurtured by a quest of excellence, Brimoncourt is the wine of combined status and lightness, an expression of joyous sophistication and relaxed elegance, supported by high-quality and very fresh wines.



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Food and wine pairing

Perfect as an apéritif, this wine harmonizes marvellously with cheese like Chaource, Brie and Salers. Brut Rosé is also delectable served with a wild strawberry feuillantine pastry or a raspberry macaron.

Blend

Made of 35% Chardonnay, 40% Pinot Noir and 25% Pinot Meunier from 12 crus : Villers-Marmery, Chouilly, Vertus, Avenay Val d'Or, Mailly, Rilly la Montagne, Ludes, Oger, Hautvillers, Villedommange, Vincelles and Avize.

Details

Appellation
Champagne

Dosage
8 g/L

Alcohol
12,5 %
Packaging
750 ml

Harvest year
2011
Bottling Period
2012

Vinification
Stainless steel vats
Aging
36 to 48 months

Tasting

Eye
This harmonious pink-rasberry-colored champagne is charming and delicate.

Nose
The nose is subtle and discreet with citrus and bergamot notes then opens on melon and raspberry notes.

Mouth
The palate is fresh, creamy with fruity aromas (rose, honey and cinnamon). The length and fineness will be appreciated by all the tasters.

Contact
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