

CUVÉE BLANC DE BLANCS

100% Chardonnay

STRAIGHT AND DISTINCTIVE

Generous, fresh and subtle, the Brimoncourt Blanc de Blancs is a very fine wine full and elegant. 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 »

LASTEST REWARDS

James Suckling : 93/100

Wine Enthusiast : 93/100

Decanter World Wine Awards: 93/100

The Drinks business : Master Medal



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Food & Wine Pairing

A cuvée of excellence to enjoy during a lunch or dinner. To pair with seafood to underline its mineral and saline features. For more spontaneity, the Brimoncourt Blanc de Blancs goes perfectly well with sushis or sashimis.

Blend

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

Details



Appellation
Champagne



Dosage
7 g/L



Alcohol
12,5 %
Bottling
750 ml - 1500ml



Winemaking
Stainless steel vats



Bottle ageing
72 months

Tasting by *Gérard Basset MW*

Best sommelier of the World

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.