

CUVÉE BRUT RÉGENCE

80% Chardonnay - 20% Pinot Noir

ELEGANT & FRESH

Dominated by Chardonnay, Brut Régence has a great aromatic fineness and embodies Brimoncourt's spirit and signature. It is a gallant wine all the more seducing with its freshness, round texture and delicately fruity finish.

Roger Voss | 91 | Wine Enthusiast

« This is a floral, perfumed Champagne, balanced by a fine level of dosage. The blend of pinot noir and chardonnay is highlighted by delicate citrusy notes along with a mineral texture. Drink this bottling now »

James Suckling | 92 |

« Sleek and racy with tons of lemon-zest and blossom character, this is self-confidently dry with good depth and plenty of toasty character at the crisp, long finish. A blend dominated by chardonnay. Drink now »

LASTEST REWARDS

James Suckling : 92/100

Wine Enthusiast : 91/100

Jancis Robinson MW : 16,5/20

Bettane & Desseauve : 15,5/20

The Drinks Business 2022 : Gold

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Food & Wine Pairing

Ideal for an aperitive, to pair with truffled tarama, fined cured meat such as coppa or pata negra. Brimoncourt Brut Régence matches also perfectly with fish tartar, poached turbot with mousseline sauce and snacked scallops.

Blend

Composed of 80% Chardonnay and 20% Pinot Noir.

Details



Appellation
Champagne



Dosage
6 g/L



Alcohol
12,5 %
Bottling
750ml - 1500ml - 3000ml



Winemaking
Stainless steel vats



Bottle ageing
48 months

Tasting by *Gérard Basset*

Best sommelier of the World

Eye

An elegant, clear and golden robe lit up with a generous string of fine and dancing bubbles.

Nose

A subtle and delicate nose of white flowers (acacia). Beautiful freshness and great fineness. The open and flexible attack on the palate blooms with slightly toasted aromas of white peach.

Mouth

The first freshness in the mouth is tempered by the fruit of Pinot Noir structuring the wine. A perfectly balanced champagne, without heaviness nor excessive sweetness. Soft notes lit up with fine and silky bubbles.