

CUVÉE EXTRA BRUT GRAND CRU

80% Pinot Noir - 20% Chardonnay

INTENSE AND HARMONIOUS

Composed of 80% Pinot Noir and 20% Chardonnay, the Extra-Brut cuvée is the result of a rigorous selection of the best grapes from outstanding years, in 6 villages classified as "Grands Crus". After 4 years spent maturing in the cellar, this 2g wine is the purest expression of the Maison Brimoncourt's know how.

Paz Levinson | 92

« Complex nose, dry palate, high acidity, medium body, fruit, red cherry, apples, dried fruits, chalky, structured. Very precise, toasted brioche »

Stuart Pigott | 93 | James Suckling

« A generous and harmonious Extra Brut with an expansive bouquet of mirabelle and a touch of toasted brioche. In spite of almost no dosage, the lemony acidity is not a jot too sharp. Long, elegant finish. 100% from Grand Cru vineyards. Drink now »

LASTEST REWARDS

James Suckling : 93/100

Wine Enthusiast : 92/100

Jancis Robinson MW : 17/20

Decanter World Wine Awards : 92/100



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Food & Wine Pairing

Ideal to accompany a roasted turbot with crayfish sauce, seafood and iodine flavours. It will also matches perfectly Asian cuisine and enhance spiced tons.

Blend

Composed of 80% Pinot Noir and 20% Chardonnay from 6 "Grands crus": Ay, Ambonnay, Bouzy, Oger, Le Mesnil-sur-Oger, Cramant.

Details



Appellation
Champagne



Dosage
2 g/L



Alcohol
12,5 %
Bottling
750 ml



Winemaking
Stainless steel vats



Bottle ageing
72 months

Tasting by Gérard Basset

Best sommelier of the World

Eye

Its very light yellow robe sparkles with delicate bubbles gathering into a persistent string of pearls of great purity.

Nose

Fine and intense nose with notes of citrus and white fruits.

Mouth

The attack is forthright, frank and full. The aromas of citrus fruits are in perfect harmony with the minerality of the wine and they go on in a splendid lingering finish.