

CUVÉE MILLÉSIME 2009

70% Chardonnay - 30% Pinot Noir

SOLAR GENEROSITY

Born under the lucky star of plentiful nature & from an early harvest from selected plots, the 2009 vintage reflects the Brimoncourt singularity & energy: a remarkable Cuvée, of extreme finesse carried by a Chardonnay-led freshness combined with the delicious maturity of a twelve-year ageing in our chalk cellars...

Jancis Robinson MW | 16 ++

« Flint, pickled lemons, candied lemon peel. Dense, on the palate, with a touch of oatmeal, then lemon verbena, then a cavalcade of salted lemons. Tiny tense bubbles and complexity »

Stuart Pigott | 95 | James Suckling

« Concentrated and imposing, this vintage Champagne also has tremendous elegance and precision. Great depth of red-berry fruit and candied-citrus character, married to wonderful creaminess on the palate, where fine mousse is beautifully integrated in the refined composition. Lots of mineral freshness at the long, silky finish. Drink or hold »

LASTEST REWARDS

James Suckling : 95/100

Wine Enthusiast : 93/100

Jancis Robinson MW : 16++/20

The Drinks business 2022 : Gold

JAMESUCKLING.COM

WINE ENTHUSIAST

Jancis Robinson.com

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2009, a particularly warm year

In champagne, the winter allowed the vineyard to rest pleasantly and the seasons followed with a very sunny and dry spring, which set the trend during all summer until the harvest.

We harvested grapes that were smaller than usual but with a much higher concentration of aromas. Chardonnays harvested earlier retain a nice freshness and a precise minerality. While the Pinot Noirs, ripe and very concentrated, bring complexity and richness to the blend.

In summary, the combined effect of generous nature and the somewhat anticipated harvest of certain plots has helped to create this exceptional Cuvée.

Blend

Beautifully crafted from a blend of 70% Chardonnay from the best Crus in the Côte de Blancs and 30% Pinot Noir, the Brimoncourt 2009 Vintage is a Champagne of exception, marked by remarkable freshness and seductive aromas, thanks to twelve invaluable years spent maturing in our cellars.

Details



Appellation
Champagne



Dosage
5 g/L



Alcohol
12,5 %
Bottling
750 ml



Winemaking
Stainless steel vats



Bottle ageing
12 years

Tasting

Its bright golden colour is matched by a waltz of very fine bubbles and a complex and elegant bouquet composed of citrus, quince, mirabelle plum and hazelnuts ; a veritable testimony to the minerality that is so true to our terroir.

On the palate, the 2009 is pure allure, showing a perfect balance translated into freshness and flesh, roundness, and a long, persistent finish. So. Brimoncourt.


BRIMONCOURT
CHAMPAGNE