

CHAMPAGNE BRIMONCOURT BLANC DE BLANCS

Appellation: Ay, Champagne, France

Chef de Cave: Francois Huret
Closure: Cork
Alcohol: 12.5%

Tasting Notes

The Blanc de Blancs is very light in colour with golden glimmers, and is comprised of 100% Chardonnay grapes with the majority being of Grand Crus classes. Aromas of fresh fruit and white flowers move to a palate of citrus notes; lemon and grapefruit zest, finishing with a remarkable sweetness and lingering minerality. Extremely fresh and subtle, the Blanc de Blancs is ideal as an aperitif and would pair well with an array of seafood.

Reviews

Champagne house based in Ay with notably smart packaging. Very tight, steady, tiny bead. Light but taught nose. The back label promises this is *peu dose* (lightly dosed with sugar) but actually it tastes pretty ripe and full to me before tightening up like a lemon mousse on the finish. Ambitious. **17.0 JancisRobinson.com**

An exemplary aperitif-style Champagne whose toasty, floral fragrance of stonefruit, minerals and mushrooms reveals nuances of tobacco leaf and brine. It's exceptionally long and creamy, with a restrained presence of fruit tightly wrapped in a vibrant, nervy acidity and culminating in a refreshing and mineral finish., drink 2020-2023, **19.1/20, 96/100, Jeremy Oliver 20/3/16**

Pale colour. Fresh grapefruit, pear, grilled nut, light lanolin, flinty aromas. Mouthfilling wine with generous grapefruit, lemon glace, yeasty flavours, persistent creamy bead and underlying grilled, toasty, briny notes. Finishes chalky dry but long and minerally. Beautiful Champagne. **96 points Andrew Caillard MW**

The House

In 2008, Alexandre Cornot, a Champagne region local (born in Reims), a man of diverse talents and a quirky sense of style, set out to reinvigorate a historic but derelict Champagne brand. It was a name that last found itself on a label in the 1950's, and had lain dormant until Cornot rescued it. Champagne Brimoncourt launched its first non-vintage wine onto the market in September 2013, making it **France's newest Champagne House**. At the moment, Champagne Brimoncourt fits into the negotiant category, however this will change as the house invests in its own vineyards in the future.

Vineyards

Champagne Brimoncourt believe that the quest for excellence relies upon access to the best Crus in Champagne. Their Chardonnays come from the Cote des Blancs, their Pinot Noirs from the Montagne de Reims and their Pinot Meuniers from the Marne Valley.

"They will do well. The wines, of course, are totally enrobed in the traditions of their land but they have an independent and modern ethos that will appeal to a new generation." – **This Magnificent Life. 13/11/15**

