

CHAMPAGNE BRIMONCOURT BRUT REGENCE NV

Appellation: Ay, Champagne, France

Chef de Cave: Francois Huret

Closure: Cork

Alcohol: 12.5%



Tasting Notes

The Brut Regence Champagne has a beautiful golden straw colour and is comprised of 80% Chardonnay and 20% Pinot Noir. On the nose there are enticing white floral and citrus aromas. The dominant Chardonnay feature creates a delicate, subtle and very elegant bouquet. The palate is very captivating. It is soft, consisting of delicious fruit flavours with excellent depth of flavour, followed by a creamy mid palate and a beautiful lingering clean and crisp finish.

Its affirmed minerality gives it distinction and nobility. The airing develops brioche and citrus fragrances due to the addition of reserve wine providing complexity.

Reviews

80% of the blend is Chardonnay from the south of Cote des Blancs, which is supposed to yield more floral wines of the 'mineral' style of Chardonnay from the north, as is to be found in Brimoncourt's Blanc de Blancs. This is the signature blend of this ambitious, well backed house. Tiny bead. Very light nose. Flirtatious texture and not a trace of astringency nor excess acidity. Brisk and appetizing. Easy to like with real lift.

16.5 JancisRobinson.com

Very fine and elegant, with deep layers of flavour and texture, this savoury and near-dry Champagne has a creamy, waxy bouquet whose scents of floral notes, citrus oil and brioche reveal undertones of mushrooms and honey. It's long and shapely, with a round, nutty core of flavour that extends long and lively towards a focused and persistent finish of freshness, shape and harmony. drink 2017-2020+, **18.9/20, 96/100, Jeremy Oliver 20/3/16**

Light colour, fresh grapefruit, yeasty aromas with tonic water notes. Lovely creamy wine with fresh grapefruit, tonic water, lemon curd flavours, yeasty, grilled nut complexity, fine light chalky textures, sprightly effervescence and superb mineral length. Very attractive, elegant, refreshing style. **94 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.