

CHAMPAGNE BRIMONCOURT BRUT ROSE NV

Appellation: Ay, Champagne, France

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

Tasting Notes

The Brut Rose Champagne has a beautiful porcelain pink hue and is comprised of 35% Chardonnay for elegance and finesse, 40% Pinot Noir for structure and colour and 25% Pinot Meunier for fruity aromas. Discrete on the nose, delicate with its citrus and bergamot fragrances, it then blossoms into melon and raspberry notes. The attack is bold, mixed with smooth and fruity aromas developing into rose, honey and cinnamon.

Reviews

A wonderfully complete, stylish and tightly focused accompaniment to cuisine, this pristine Champagne sports a high percentage of GC fruit. Lifted by a whiff of potpourri, its complex, creamy and faintly meaty bouquet of red cherries, raspberries and underbrush reveals undertones of orange rind and mushrooms. It's long and crackly, with an austere but chewy palate of punchy pinot driven flavour extending long and faintly mineral over a fine, chalky spine towards a drying and savoury finish. Superb., drink 2017-2020+, **19.0/20, 96/100, Jeremy Oliver 20/3/16**

Pale salmon colour. Generous grapefruit, lemon curd, strawberry aromas with grilled nut complexity. Rich and voluminous with plentiful fruit, yeasty complexity, creamy mouth-filling bubbles and fine mineral acid cut. Slightly chalky textures and lovely long acidity. Tache gives colour and some rounded red fruit notes. **95 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

