

CHAMPAGNE BRIMONCOURT EXTRA BRUT

Appellation: Ay, Champagne, France

Chef de Cave: Francois Huret

Closure: Cork

Alcohol: 12.5%



Tasting Notes

The Extra Brut Champagne is very light yellow in colour and is comprised of 80% pinot noir and 20% chardonnay, the cuvée is the result of a rigorous selection of the best grapes from outstanding years, in 6 villages classified as Grand Cru. After 4 years spent maturing in the cellar, this 2g wine is the purest expression of the Maison Brimoncourt's know how. A fine and intense nose with notes of citrus and white fruits. On the palate there are forthright, frank and full flavours of citrus and minerals, round, rich and mouthfilling, the finish is long and lingering.

Reviews

Smooth and creamy, this Grand Cru Champagne marries toasty complexity with freshness, texture and focus. Its rather wild, meaty bouquet of brioche, lime and lemon overlies a toasty, buttery aspect plus nuances of minerals and sherbet. It's rich and creamy, with a long, chewy presence of fruit and a fine, crackly bead that finishes with lingering savoury and mineral aspects plus the merest hint of sweetness. Artfully made and balanced., drink 2016-2019+, **19.2/20, 97/100, Jeremy Oliver 20/3/16**

Pale colour. Candied pear, lemon aromas with grapefruit, flinty tonic water nuances. Well concentrated wine with grapefruit, flinty flavours, light chalky textures, oyster shell nuances, and long fresh mineral length. Bitter lemon, flinty bone dry finish. Wonderful wine. Generous and mouth filling with creamy, fruit sweet flavours and bone dry structure. Very impressive wine.

97 points, Andrew Caillard MW

Medium to light straw colour and quite aldehydic bouquet with almost a sherry like touch. It's soft and dry, round and smooth on the tongue, nougat flavours and again yeasty, flor like notes. It's very clean and dry on the finish and yet soft. It seems like a low dose wine. I like it. **92 points, Huon Hooke, Huon Hooke.com**

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**