

Champagne Brimoncourt is the newest champagne house but also one of the most traditional. Their aim is to pay tribute to the timeless champagne values: celebration, elegance, independence, friendship and lightheartedness.

The expression of their wines is that of joyous sophistication which is evident in each sip: freshness, suppleness and balance.



Brimoncourt

Ay

Welcome to Champagne Brimoncourt – The newest and brightest star on the champagne horizon.

Champagne Brimoncourt is all about exquisite champagne, a wine of celebration, of pleasure, spontaneity, and with a certain relaxed elegance.

The name Champagne Brimoncourt was last seen on a label in the 1950's and had lain dormant until 2008 when CEO Alexandre Cornot- a local from the champenois (born in Reims), acquired the house. The first non-vintage was released in 2013. Alexandre is a man of many talents; a former lawyer, specialising in tax and corporate law, officer in the Navy, paratrooper, art dealer and collector, and above all else, entrepreneur. He has the vision, the passion and the flair to steer Champagne Brimoncourt to the forefront of the international market.

The vineyards:

Champagne Brimoncourt currently operates as a negotiant, (however this will change as the house invests in its own vineyards in the future). For now Alexandre has built up relationships with premium growers, spending much time in the vineyards, with the growers, engaging a sense of trust.

This method has enabled access to some of the best Crus in Champagne. The Chardonnays, characterised by their fine bubbles and floral notes, are made from the finest vintages of the Cote des Blancs (Avize, Oger, Le Mesnil-sur-Oger, Chouilly...) the pinots noir and pinots meuniere from the Montagne de Reims and the Marne Valley (Ay, Hautvillers, Mailly-Champagne, Avenay...).

“Every lasting achievement has been built slowly over time. Moreover, the time of wine, the same as the time of the land, unravels slowly...”

The cuvees:

Champagne Brimoncourt produce four very fine cuvees:

Brut Regence -Elegance & Freshness

Dominated by Chardonnay, Brut Regence has a great aromatic finesse and embodies Brimoncourt's spirit and signature. It is a gallant wine all the more seducing with its freshness, round texture and delicate fruity finish.

Brut Rose –Charming & Delicate

Composed of 35% chardonnay for elegance & finesse, 40% pinot noir for structure and 25% pinot meuniere for fruity aromas, its delicate porcelain pink robe and its rose, raspberry and bergamot aromas add up to a voluptuous and seductive wine that will impress.

Blanc de Blancs –Distinctive & subtle

This very fine blend of grapes from the Cote des Blancs is supremely full and elegant. Generous and subtle, it is the perfect distinctive aperitif. A well balanced Champagne, fresh and generous made exclusively from Chardonnay grapes, a majority of Grands Crus Classes.

Extra-Brut –Intense & Harmonious

Composed of 80% pinot noir and 20% chardonnay, the result of a rigorous selection of the best grapes from outstanding years, from six villages classified as Grand Cru. After four years maturing in the cellar, this 2g wine is the purest expression of the Maison Brimoncourt's expertise.