

HB Wine Merchants presents wines from: **Forget-Brimont**



FRANCE

Champagne Brut Premier Cru

Champagne



Brand Highlights

- Blend of 40% Pinot Noir, 40% Pinot Meunier, and 20% Chardonnay
- Between 20% and 40% of reserve wines are used to ensure consistency
- Grower/Estate that owns 18 Ha of Premier Cru Vineyards in Ludes

The Estate

Maison Forget-Brimont's vineyards cover 18 hectares that are for the most part located on the terroirs of the communes of the Montagne de Reims: Mailly-Champagne and Verzenay for the Grand Crus and Chigny les Roses, Coulommès la Montagne, Ludes, Montbré, Serriers, Taissy and Villers-Allerand for the Premier Crus. This 6th generation estate started by Louis Forget, planted their first vineyards in the beginning of the 19th Century while the brand was established in 1920. It then became known as Forget-Brimont in 1978. Pinot Noir reigns supreme in this area. This wine is made from primarily Estate fruit from those Premier Cru vineyards but they also purchase some fruit from other Premier Cru growers and Grand Cru growers in order to make small quantities of Grand Cru Champagne. A true artisanal grower/producer with enough vineyards to supply year round continuity of Brut NV Premier Cru.

Wine Making

The grapes are harvested by hand and pressed in whole bunches. Alcoholic fermentation occurs at 17°C and malolactic fermentation is done in temperature controlled stainless steel tanks. It is then horizontally aged in traditional chalk cellars for at least 24 months on the cork. The wine is left to rest an additional two months after dosage before they are shipped. Between 20% and 40% of the wine is from their Reserve stock. The Dosage is 10 grams per liter and the total acidity is 4.1.

Tasting Notes

The Brut Premier Cru is a pale golden color. It has a delicate nose, very fresh, with lovely complexity. Fresh and supple on the palate, the first impression is of fresh green apples with a hint of white flowers and hazelnuts. The complexity is driven by the use of multiple vintages, multiple varietals, and extended aging of reserve wine components. A fine bead is the result of extended aging on the cork during the secondary fermentation. As with most Brut Champagne, it is the perfect aperitif! It is also wonderful with entrees served with a white cream sauce.

Press

- ◆ **92 Points**—Wine Spectator
- ◆ **90 Points**—Wine & Spirits
- ◆ **90 Points**—Wine Advocate

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00820 8
- SCC: 1 08 75734 00820 5
- Case (in.): 15.75 x 12.9 x 9.25