

# FORGET BRIMONT

## Charmant Brut Premier Cru NV

France	White	Champagne	
<b>BOTTLE SIZE:</b> 75cl	<b>CASE SIZE:</b> 6	<b>ABV:</b> 12.0%	<b>CLOSURE:</b> Mushroom
Pinot Noir 40.0%			
Pinot Meunier 40.0%			
Chardonnay 20.0%			

### TASTING NOTE:

Fruits: Green apples with hints of white flowers and hazelnuts. This champagne is delicate and complex with good balance and length.

### FOOD MATCH:

Aperitif. Creamy based dishes. Fish & chips and veal.

### TECHNICAL INFO:

Harvested by hand, whole bunch pressing, alcoholic fermentation at 17 °C and malolactic fermentation in temperature controlled stainless steel tanks. Horizontal ageing in traditional chalk cellars for at least 30 months. The wines are left to rest an additional 2 months after dosage before they are shipped.



VEGAN 



ORGANIC 

SUSTAINABLE 



BIODYNAMIC 

NATURAL 

LOW ALCOHOL 

If you would like to give this wine a try, then click here to get in touch!