

BRUT RÉGENCE

BRIMONCOURT

Elegant and fresh

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



Andrew Caillard (Master of Wine) Tasting Notes - 94 points

Light colour, lovely creamy wine with fresh grapefruit, tonic water, lemon curd flavours, yeasty, grilled nut complexity, fine light chalky textures, sprightly effervescence and superb mineral length. Very attractive elegant refreshing style.



Maison Brimoncourt

In 2008, Alexandre Cornot woke up the dormant Brimoncourt to turn it into a bright and bold Champagne Maison. Free spirited and nurtured by a quest of excellence, Brimoncourt is the wine of combined status and lightness, an expression of joyous sophistication and relaxed elegance, supported by high-quality and very fresh wines.





Food and wine pairing



Brimoncourt Brut Régence is perfect with fish tartar, smoked salmon, poached turbot with mousseline sauce and pan-fried scallops. It is very good with parmesan and of course Brut Régence is perfect for apéritif.

Blend

Composed of 80% Chardonnay and 20% Pinot Noir.

Details



Appellation
Champagne



Dosage
8 g/L



Alcohol
12,5 %
Packaging
750 ml



Vinification
Stainless steel vats
Aging
36 to 48 months

Tasting



Eye
An elegant, clear and golden robe lit up with a generous string of fine and dancing bubbles.



Nose
A subtle and delicate nose of white flowers (acacia). Beautiful freshness and great fineness.
The open and flexible attack on the palate blooms with slightly toasted aromas of white peach.



Mouth
The first freshness in the mouth is tempered by the fruit of Pinot Noir structuring the wine.
A perfectly balanced champagne, without heaviness or excessive sweetness. Soft notes lit up with fine and silky bubbles.

Contact

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