

# EXTRA BRUT

## BRIMONCOURT

*Intense and harmonious*

Composed of 80% Pinot Noir and 20% Chardonnay, the Extra-Brut cuvée is the result of a rigorous selection of the best grapes from outstanding years, in 6 villages classified as "Grands Crus". After 4 years spent maturing in the cellar, this 2g wine is the purest expression of the Maison Brimoncourt's know how.



### Andrew Caillard's Tasting Notes (Master of Wine) - 97 points

Pale colour. Candied pear, lemon aromas with grapefruit, flinty tonic water nuances. Well concentrated wine with 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.



### 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



With its outstanding freshness, this wine is excellent for an apéritif. It is also ideal with shellfish and iodine flavours.

It will complement Japanese and Korean cuisine, particularly well just as it will enhance spicy undertones.

## Blend

Composed of 80% Pinot Noir and 20% Chardonnay from 6 "Grands crus": Aÿ, Ambonnay, Bouzy, Oger, Le Mesnil-sur-Oger, Cramant.

## Details



**Appellation**  
Champagne



**Dosage**  
2 g/L



**Alcohol**  
12,5 %  
**Packaging**  
750 ml



**Vinification**  
Stainless steel vats  
**Aging**  
48 months

## Tasting



**Eye**  
Its very light yellow robe sparkles with delicate bubbles gathering into a persistent string of pearls of great purity.



**Nose**  
Fine and intense nose with notes of citrus and white fruits.



**Mouth**  
The attack is forthright, frank and full. The aromas of citrus fruits are in perfect harmony with the minerality of the wine and they go on in a splendid lingering finish.

## Contact

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