

# Selections



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## Introducing the Very Special Champagnes of Champagne Forget-Brimont

“There was no harm in your seriously considering that the most perfect way of passing an evening was to have a champagne dinner at the Savoy, a box at a music hall to follow and a champagne supper at Willie’s as a *bonne-bouche* for the end. ...” – Oscar Wilde



*Hélène and Eva Schubert*

Well, Mr. Wilde, that evening would be really perfect if the champagne being served was one of the splendid effervescent wines made by M. Michel Forget at Champagne Forget-Brimont in the hills of Ludes, not far from the storied city of Reims.

Michel Forget is the sixth Forget to follow the family’s winemaking tradition. Louis Forget created his vineyard at the beginning of the nineteenth century and Eugène established the family label in 1920 (with a production of only a hundred bottles).

The fifteen hectare vineyard of Forget-Brimont is located in the terroirs of the Montagne de Reims: Mailly-Champagne and Verzenay ‘Grands Crus Pinot Noir’ and Ludes and Rilly-la-Montagne ‘Premier Cru Pinot Noir (more pinot noir is grown in the

Champagne region than in Burgundy), Pinot Meunier and Chardonnay’. Michel Forget also buys Grand Cru Chardonnay for blending. Each year over 180,000 bottles leave the Forget cellars to help create that perfect evening for champagne fanciers world-wide.

Michel Forget blends his champagnes himself from three consecutive vintages to ensure consistency and to maintain the House style so appreciated by his clientele. The wine is stored in chalk cellars thirteen metres below the vineyard surface at a constant temperature of 10 °C summer and winter (M. Forget dug the first chamber himself by hand many years ago!). The champagnes are aged there a minimum of two years. The vintage champagnes are aged between three and ten years. For more information, please visit their web site at [www.champagne-forget-brimont.fr](http://www.champagne-forget-brimont.fr).



*Eva, Michel Forget and Jim*

We first encountered a bottle of Champagne Forget-Brimont Brut 1er Cru a few years ago in St Rémy-de-Provence when we were celebrating something special (like being in St Rémy de Provence!). We loved it. But, was it the wine or because we were in Provence? To decide, we visited M. Forget and his Business Manager Eva Schubert at the winery this February and participated in an extensive tasting of their product line. You can see the evidence to the left. What we won't do for our members! No question about it, the champagnes were all terrific.

As well they should be. First, all the grapes come from premier and grand cru (the top and the best of the top) vineyards. Then, Michel Forget personally oversees absolutely every aspect of the meticulously crafted champagnes.

## Ta-Da ... the Champagnes of Champagne Forget-Brimont!!

The marvellous Forget-Brimont champagnes come **six bottles to the case**. NV means non-vintage; these wines are blends of three harvests and grape varieties designed to provide a distinctive, enduring House style.

Terms used on champagne labels to indicate the sweetness (or dryness) are very subjective – one person's sweet may be another's dry. However, the following, with the limits of the residual sugar in grams per litre when the dosage (the mixture of wine and, usually, cane sugar used to top up the bottle after removing the sediment produced by the second fermentation in the bottle) has been added, is a guide. Extra-Brut: very dry indeed, 0 – 6g/l. Brut: very dry, 0 -15g/l. Extra Dry: dry, 12 – 20g/l. Sec: slightly sweet, 17 -35g/l. Demi-sec: sweet, 33 – 50g/l. Doux: very sweet, more than 50g/l. ('Champagne, Le Guide de l'Amateur', Eric Glatre, 1999).

### Forget-Brimont 1<sup>er</sup> Cru, Brut, NV – (12.0% Alc. by Vol.)

**\$36.95**



Delicious Premier Cru champagne with Grand Cru grapes in the blend for significantly less (\$10 to \$25) than you would pay for regular champagne! Believe me, **this is a great wine for a great price.**

The grape composition is 60% Pinot Noir, 20% Pinot Meunier and 20% Chardonnay. It has masses of cushiony bubbles and exhibits a very refined, delightful taste of toast, walnuts, butter, a hint of apples, pineapple and strawberries and delicate citrus fruit. This is a Silver Medal winner at the International Wine Challenge in London. [Click here to order!](#)

**Forget-Brimont 1<sup>er</sup> Cru, Extra Brut, NV – (12.0% Alc. by Vol.)** **\$39.95**



This is really excellent Apéritif Champagne in a delicate and refreshing style. Comprised of 60% Pinot Noir, 20% Pinot Meunier and 20% Chardonnay, it is a golden champagne with a moderately persistent bubbles. It has an engaging nose of citrus and preserved fruits. In the mouth, the wine is round, full-bodied and well-balanced. There is a hint of pineapple and lingering green apples.

It has a crisp, very dry finish. Decanter Rating: ☆☆☆☆☆ [Click here to order!](#)

**Forget-Brimont 1<sup>er</sup> Cru, Demi-Sec, NV – (12.0% Alc. By Vol.)** **\$35.95**

This is a champagne that will go well with desserts and is also a choice companion for those gentler moments. With the same grape composition as the first two wines, it is pleasantly sweet in the mouth, with lively bubbles. Extremely refreshing, this champagne tastes lightly of ripe red berries and citrus fruit and has a lovely crisp finish.

[Click here to order!](#)

**Forget-Brimont 1<sup>er</sup> Cru, Rosé-Brut, NV – (12.0% Alc. By Vol.)** **\$39.95**



This is the champagne for those most festive occasions. It is also an ideal aperitif. Its rosé colour comes from adding red wine from Brouzy to the Forget-Brimont reserve cuvée. The grape composition is the same as the three previous wines. In the glass, the beautiful light orange, pink colour provides an ideal backdrop for its steady stream of tiny bubbles. In the mouth, it is a soft, yet powerful and round, exhibiting ripe red fruit

(strawberries) and, again, just a hint of pineapple. It too won a Silver Medal at the International Wine Challenge in London. [Click here to order!](#)

**Forget-Brimont 1<sup>er</sup> Cru, 1998 Vintage – (12% Alc. By Vol.)** **\$48.75**



An exceptional champagne for exceptional events. Made from 60% Chardonnay and 40% Pinot Noir, this wine is a blend of Têtes de Cuvée (the best wines) made from grapes grown and harvested in 1998 and kept in the Forget-Brimont cellars for more than five years.

This lively, fine, elegant wine has a pronounced nose of ripe strawberries which carries through to the taste (along with gentle citrus, biscuit and earthy undertones).

It has a rich and subtle composition that will be appreciated by champagne connoisseurs. This is a superb vintage champagne for less than the price of most regular champagnes!

[Click here to order!](#)

All of these champagnes will keep nicely for at least two years and will develop a more intense bread, nut flavour as they evolve. If Oscar Wilde could find two good reasons to have champagne every day, we all should be able to find at least six good reasons to drink these award winning champagnes every year!

### **100 Cases of Château Saint Jacques d’Albas Wines are on Their Way**

The Specialty Services department of the LCBO has processed our first two orders for the wines of Château Saint Jacques d’Albas and they are on their way. We will provide shipment updates as they become known.

Another pallet of fifty cases is filling quickly but there is still plenty of room for additional orders, including the Silver Medal award winning Rosé.

### **The Value-Priced Wines of Cave Lavilledieu du Temple**

Response to these well-priced, delicious wines from the south-west of France has also been very positive. There is room for several more cases before we place our first order with the winery, so please keep those requests coming in.

### **Member Feedback**

We really appreciate your feedback because it allows us to improve and better respond to your requirements. Many of your suggestions have already been put into place and we are working on several others. Thank you and please keep the comments coming.

### **Soon To Emerge From Arthur’s Cellar**

Next will be the superb, well-priced wines from Château Beauferan. After that we will bring you a spring natural – Château Robin from Bordeaux and then the lovely wines of Domaine de Tara. These will be followed by the superb southern Rhônes from Domaine de Palon and selections from our other fine wineries. For white wine lovers, Domaine de Tara, Château Beauferan and Domaine de Palon have excellent whites, although the latter two in very restricted quantities.

**For the wine club to be successful, we need as many wine buying members as possible – please forward this newsletter to likely prospects and keep those referrals coming.**

Thank you and cheers,

Hélène and Jim

PS: Our wines are also available for restaurants and other establishments that serve beverage alcohol by the glass – their prices will be a little lower because PST is not charged. If you are aware of any that might be interested, please let us know.

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