



Beaumet Brut NV Champagne

Cuisine 2018 just rated this the Top Under \$100 Champagne and Best Buy of their whole Champagne Tasting. This superb second label from experts at Laurent-Perrier beat out big names such as Veuve, Perrier-Jouet, Moët Vintage, Pol Roger, Charles Heidsieck and Taittinger -- all priced well above! This is not a one-off result: it was No.3 Best Buy in 2015 with a stellar history 4.5 to 5 Star ratings. For the price of top Kiwi bubbles, this real Champagne is house pour at the Ritz Hotel in Paris! It is perfect for celebration or aperitif, with poached pear and apple flavours rounded out by a subtle spectrum of nut and toasty harmonies. Delicious! Stocks are flying so get in.

Grape

Pinot Noir Chardonnay Blend

Its Origins

In 1878, the Beaumet family, originating from Epernay, created their own champagne company. At the turn of the 19th century, they left their establishment in Pierry and set up in Chalons-en-Champagne to accommodate their swift development. The Company thus acquired a loyal clientele, mainly in France and Belgium, thanks to the champagnes that it was making from its own vineyard. In 1977, Champagne Beaumet was taken over by Jacques Trouillard, member of a well-known champagne vineyard family. Its development could then be based on the stable supply of high-quality grapes thanks to the contribution of the Trouillard family vineyard, followed by those belonging to numerous partner vine-growers. In 2004, Beaumet became part of Groupe Laurent-Perrier. "Beaumet Champagne's reputation rests largely on its following around the clubs and restaurants of London.

Bang-for-buck is important in these markets, and Beaumet's wines consistently over-deliver in value for money. The 140-year old Beaumet cellars are in Épernay and these days have the same ownership as the famous Laurent-Perrier Champagne house. Laurent-Perrier's winemaking team are also responsible for these more low-key Beaumet wines, a guarantee of high standards." Cuisine

What The Critics Say

5 Stars Best Buy Cuisine

"Delicate floral and vanilla bean aromas combine classical charm with lightly nutty ferment notes. The palate is smooth, mouthfilling and refined with fresh soft acidity and a lingering aromatic finish."

Price Label	No
Variety	Champagne
Colour	White
Region	Champagne
Closure	Cork
Volume	750ml
Alcohol	12.00%
Maturity	No

This Wine Goes Well With



CANAPES



SALMON



SHELLFISH

Taste



LIGHT & DELICATE