

BLANC DE BLANCS

An Elegant Chardonnay with Power and Finesse

The Armand de Brignac Blanc de Blancs reveals so much about the unique terroir of Champagne. The 100% Chardonnay cuvée is crafted from fruit sourced from traditional Chardonnay territory, the Côte des Blancs. However, almost half of the blend is from Chardonnay sourced from Montagne de Reims, which provides suppleness, roundness and lightness, giving even greater potential for aging. The resulting Blanc de Blancs has a delicate fruit character combined with a unique power and structure.

ASSEMBLAGE

100% Chardonnay

Multi-vintage: 2009, 2010 & 2012

DOSAGE ABV

8 g/L 12.5%

TASTING NOTES

The first aromas of lightly buttered, baked pastry are followed by notes of pear, hazelnut and a hint of gingerbread. On the palate, flavors of exotic fruits such as guava, gooseberry and peach are complemented by sweet spice notes of cinnamon and vanilla. Fresh, mineral finish.

CELLARING POTENTIAL

Drinking beautifully now or can be rested under ideal cellaring conditions, until 2036.

FOOD PAIRINGS

Beautiful paired with carpaccio of shellfish or scallops, sashimi, grilled sea bass or a light cheese.

ACCOLADES

94 points. "Depth and length; lovely and showing great finesse and style" - Anthony Dias Blue, The Tasting Panel, April 2016

Double Gold Medal – 2015 San Francisco International Wine Competition

★★★ 'Extraordinarily Exceptional +' rating, Christie's World Encyclopedia of Champagne & Sparkling Wine (2014 Edition) by Tom Stevenson & Essi Avellan MW

AVAILABLE IN

750ml and 1.5L

