



ROSÉ

A Prestige Cuvée to Elevate The Moment

Armand de Brignac Rosé was introduced soon after the Gold, and was created as a unique expression showcasing a distinct wine-like quality. The Armand de Brignac Rosé is crafted by adding 15% of still red wine to the final blend. This Pinot Noir is harvested from old vines that produce fruit with great flavor intensity. This provides a deeper texture to the champagne and richer red fruit nuances, making it a perfect wine to enjoy from the start to the end of the night.

ASSEMBLAGE

50% Pinot Noir, 40% Pinot Meunier and 10% Chardonnay.
Multi-vintage: 2009, 2010 & 2012

DOSAGE	ABV
8.5 g/L	12.5%

TASTING NOTES

Strawberry, currants and cherry abound on the nose, with floral hints and a touch of sweet almond.

The red grape dominance brings a structured palate filled with black fruits, cherries and hints of baked pastry. The Chardonnay brings the lightness and elegance.

CELLARING POTENTIAL

Drinking beautifully now or can be rested under ideal cellaring conditions, until 2023.

FOOD PAIRINGS

Ideal as an aperitif or pairs well with truffled veal, duck confit and wild salmon.

ACCOLADES

92 Points – Alison Napjus, Wine Spectator, May 2016

Best in Show, Best Sparkling Wine – 2015 New York 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, 1.5L, 3L, 4.5L, 6L, 9L, 12L, 15L and the only champagne house to create the 30L Midas

