

# BRUT GOLD

A Bright and Expressive Trio of Vintages with Layers of Complexity

The first release from Armand de Brignac, the Brut Gold remains the most iconic cuvée in the range. Rich with the old world traditions of champagne blending, it is a trio of vintages from some of the most lauded terroirs in the region, resulting in a prestige cuvée that expresses vibrant fresh fruit character, and layers of complexity.

#### ASSEMBLAGE

50% Pinot Noir, 40% Chardonnay and 10% Pinot Meunier.

Multi-vintage

DOSAGE	ABV
9 g/L	12.5%

#### TASTING NOTES

Freshly baked biscuits on the nose with a rich mouthfeel and notes of crystalized citrus. The palate is full of orange blossom, peach, touch of lemon, vanilla, and honey. Lingerig finish with refined acidity.

#### FOOD PAIRINGS

Ideal as an aperitif or pairs perfectly with seared scallops, roasted quail and fresh water fish.

#### AVAILABLE IN

750ml, 1.5L, 3L, 4.5L, 6L, 9L, 12L, 15L and the 30L Midas (currently unavailiable)

