

# DEMI SEC

## A Delicate Balance Between Fruit and Sweetness

The Armand de Brignac Demi Sec was once a curiosity shared only with visitors to the maison in Chigny-les-Roses, France. The Demi Sec was created to provide a sweeter elaboration that pairs with the most exotic of foods.

### ASSEMBLAGE

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

Multi-vintage

DOSAGE            ABV

33 g/L            12.5%

### TASTING NOTES

On the nose, the hints of buttered brioche, English candy and compote fruits. The palate is full of flavors of chocolate, wild blueberries and crystallized citrus fruits. A long finish with substantial acidity completes the wine.

### FOOD PAIRINGS

An ideal pairing with foie gras, cheeses or lightly spiced foods. Also pairs well with exotic fruits and baked desserts.

### AVAILABLE IN

750ml

