

ROSÉ

A Prestige Rosé with Layers of Vibrant Red Fruit

The Armand de Brignac Rosé is a bright and lively cuvée with layers of complexity.

Crafted by adding 18% of still red wine to the final blend, the Pinot Noir is harvested from old vines that produce fruit with great flavor intensity. This provides a deeper texture to the champagne and red fruit nuances, making it a perfect wine to enjoy from the start to the end of the night.

ASSEMBLAGE

55% Pinot Noir, 20% Pinot Meunier and 25% Chardonnay.

Multi-vintage

DOSAGE	ABV
8.5 g/L	12.5%

TASTING NOTES

Bouquet of bright red fruits with a hint of smokiness and a rich, complex finish.

FOOD PAIRINGS

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

AVAILABLE IN

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

