

BLANC DE BLANCS

An Elegant Chardonnay with Depth 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 both the traditional Chardonnay territory, the Côte des Blancs, and almost half of the blend from Chardonnay sourced from Montagne de Reims. The resulting Blanc de Blancs has a powerful acidity and lightness, elegantly balanced with suppleness and roundness.

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

91 points. "Definitely more complex, rounder and richer than your average Blanc de Blancs" - Christelle Guibert, Decanter Magazine, November 2016

AVAILABLE IN

750ml, 1.5L and 3L

