ARMAND DE BRIGNAC
CHAMPAGNE

BLANC DE NOIRS
ASSEMBLAGE THREE

A Unique and Powerful Expression of Pinot Noir.
An Extraordinarily Gourmet Wine with Richness, Intensity and Length.

Champagne Armand de Brignac Blanc de Noirs Assemblage Three (A3), is crafted with exceptional fruit sourced from some of the best Pinot Noir producing villages in the Montagne de Reims including Bouzy, Verzenay, Ludes, and Rilly La Montagne. A trio of vintages 2009, 2010, 2012, the finished wine rested in the cellars 6 years until the 3,535 bottles were disgorged on April 9, 2019. Each bottle of Armand de Brignac Blanc de Noirs A3 is inscribed with its unique number (1 to 3,535), in addition to its disgorgement date, showcasing the rarity, exclusivity and collectability of this ultra-prestige cuvée.

ASSEMBLAGE

100% Pinot Noir
Multi-vintage: 2009, 2010, 2012

DOSAGE	ABV
8 g/L	12.5%

TASTING NOTES

The bouquet is Intense, rich and complex, with notes of apricot, blackberry, butter and gingerbread. The wine opens up luminously, complemented with elegant touches of white flowers, light tobacco, chocolate, strawberries, plum and orange blossom.

On the palate, this wine is gourmet, succulent with liveliness. Strawberry, blackberry, blackcurrant, pastry, vanilla (creaminess), cherry and plum announce — fruit reigns supreme in this expression. Notes of lemon and walnut create a complex wine with elegant freshness, kindling aromas of chocolate, blackcurrant and pepper provide extraordinary length.

CELLARING POTENTIAL

Drinking beautifully now or can be rested under ideal cellaring conditions, until 2030.

FOOD PAIRINGS

This wine is in harmony with its duality; think sugar and salt pairings with spice, richness and sweetness. Pair Blanc de Noirs Assemblage Three with Foie Gras, Tagine of lamb with spices and apricots, Roasted chicken with a rich cranberry sauce, Rack of lamb with some spice and Clafoutis with fresh dark red fruits.

This cuvée is strongly gourmet and intense with fresh fruits, so it can be paired very well with rich flavors and dishes with character that balance salt and sugar.

AVAILABLE IN

750ml

750ml SRP $1,000