

BLANC DE NOIRS ASSEMBLAGE TWO

A Unique and Powerful Expression of Pinot Noir

Champagne Armand de Brignac Blanc de Noirs Assemblage Two (A2), is crafted with exceptional fruit sourced from some of the best Pinot Noir producing villages of Champagne, including Bouzy, Verzenay, Chigny-les-Roses, Ludes and Rilly-la-Montagne. A trio of vintages 2008, 2009 & 2010, the finished wine rested in the cellars more than five years until the 2,333 bottles were disgorged on June 20, 2016. The A2 was an even smaller creation than the inaugural blend, to ensure no compromise, and only the most exceptional wine was created. Each bottle of Armand de Brignac Blanc de Noirs A2 is inscribed with its unique number within the small batch production (1 to 2,333), in addition to its disgorgement date, showcasing the rarity, exclusivity and collectability of this ultra-prestige cuvée.

ASSEMBLAGE

100% Pinot Noir
Multi-vintage: 2008, 2009 & 2010

DOSAGE	ABV
5 g/L	12.5%

TASTING NOTES

Lively grape, honeysuckle and notes of peppermint abound on the nose which also reveals subtle hints of peach and apricot.

Intense minerality announces on the palate with fruit, mint and a hint of cinnamon creating a complex wine with elegant freshness.

CELLARING POTENTIAL

Drinking beautifully now or can be rested under ideal cellaring conditions, until 2031.

FOOD PAIRINGS

Pair Blanc de Noirs A2 with roasted duck, pan seared trout and lightly grilled lamb.

AVAILABLE IN

750ml

