

# BRUT GOLD

A Bright and Expressive Trio of Vintages with Layers of Complexity

The first release from Armand de Brignac, the Brut Gold remains the most iconic cuvée in the range. Rich with the old world traditions of champagne blending, it is a trio of vintages from some of the most lauded terroirs in the region, resulting in a prestige cuvée that expresses vibrant fresh fruit character, and layers of complexity.

## ASSEMBLAGE

40% Pinot Noir, 40% Chardonnay and 20% Pinot Meunier.

Multi-vintage: 2009, 2010 & 2012

DOSAGE	ABV
9 g/L	12.5%

## TASTING NOTES

Peach, apricot and red berry aromas are followed by crystalized citrus, orange blossom and hints of brioche. The palate is rich with cherries, exotic fruits and a touch of lemon, vanilla and honey. The mouth feel is soft and creamy, with a hint of toastiness, from the unique Armand de Brignac dosage which is aged for one year in French oak barrels.

## CELLARING POTENTIAL

Drinking beautifully now or can be rested under ideal cellaring conditions, until 2025.

## FOOD PAIRINGS

Ideal as an aperitif or pairs perfectly with seared scallops, roasted quail and fresh water fish.

## ACCOLADES

95 points. - Christelle Guibert, Decanter Magazine, November 2016

93 points. "Smooth and elegant with lovey balance" - Anthony Dias Blue, The Tasting Panel, April 2016

## AVAILABLE IN

750ml, 1.5L, 3L, 4.5L, 6L, 9L, 12L, 15L and the 30L Midas (special order only)

