

# 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 15% 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

50% Pinot Noir, 40% Pinot Meunier and 10% Chardonnay.

Multi-vintage: 2009, 2010 & 2012

DOSAGE	ABV
8.5 g/L	12.5%

### TASTING NOTES

Strawberry, currants and cherry abound on the nose, with floral hints and a touch of sweet almond.

The red grape dominance brings a structured palate filled with black fruits, cherries and hints of baked pastry. The hint of Chardonnay brings more lightness and elegance.

### CELLARING POTENTIAL

Drinking beautifully now or can be rested under ideal cellaring conditions, until 2023.

### FOOD PAIRINGS

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

### ACCOLADES

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

92 Points – Alison Napjus, Wine Spectator, May 2016

### AVAILABLE IN

750ml, 1.5L, 3L, 4.5L, 6L, 9L, 12L, 15L and the only champagne house to create the 30L Midas

