



# ROSÉ

## A Prestige Cuvée to Elevate The Moment

Armand de Brignac Rosé was introduced soon after the Gold, and was created as a unique expression showcasing a distinct wine-like quality. The Armand de Brignac Rosé is crafted by adding 15% of still red wine to the final blend. This Pinot Noir is harvested from old vines that produce fruit with great flavor intensity. This provides a deeper texture to the champagne and richer 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 Chardonnay brings the 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

Best in Show, Best Sparkling Wine — 2015 New York International Wine Competition

★★ ‘Extraordinarily Exceptional’ rating, Christie’s World Encyclopedia of Champagne & Sparkling Wine (2014 Edition) by Tom Stevenson & Essi Avellan MW

### AVAILABLE IN

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

