

GOLD BRUT

A Modern Day Prestige Cuvée, Emblematic of Tradition

Armand de Brignac Gold Brut was the first cuvée introduced to the portfolio and is the flagship. The Cattier family's ambition during a New Year's celebration in Chigny-les-Roses was to create the very best prestige cuvée for the 21st century, while still reflecting the rich traditions of winemaking in Champagne. It is in this way that the mastery of blending – vintages, terroirs and grape varieties – is at the essence of Armand de Brignac's philosophy.

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

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

Gold Medal – 2015 New York & San Francisco International Wine Competitions

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

'Good, lengthy finish. Honeyed but dry. 17.5/20' (RH), Jancis Robinson.com

AVAILABLE IN

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

