

BLANC DE BLANCS

An Elegant Chardonnay with Depth and Finesse

The Armand de Brignac Blanc de Blancs reveals so much about the unique terroir of Champagne. The 100% Chardonnay cuvée is crafted from fruit sourced from both the traditional Chardonnay territory, the Côte des Blancs, and almost half of the blend from Chardonnay sourced from Montagne de Reims. The resulting Blanc de Blancs has a powerful acidity and lightness, elegantly balanced with suppleness and roundness.

ASSEMBLAGE

100% Chardonnay
Multi-vintage

DOSAGE	ABV
8 g/L	12.5%

TASTING NOTES

A sophisticated nose that, at first, expresses hints of green apple, coconut and freshly cut lilies. Hints of minerality and an elegant, crisp finish.

FOOD PAIRINGS

Beautiful paired with carpaccio of shellfish or scallops, sashimi, grilled sea bass or a light cheese.

AVAILABLE IN

750ml, 1.5L and 3L

