



BLANC DE NOIRS

ASSEMBLAGE ONE

A Unique and Powerful Expression of Pinot Noir

The newest release from Champagne Armand de Brignac, the Blanc de Noirs, has rested in the cellars in France since it was bottled in 2009, before it was finally disgorged in early 2015. Less than 3,000 bottles were released. The Armand de Brignac Blanc de Noirs was crafted with fruit from some of the best Pinot Noir producing villages of Champagne, including Verzy, Verzenay and Chigny-les-Roses.

ASSEMBLAGE

100% Pinot Noir
Multi-vintage: 2006, 2008 & 2009

DOSAGE	ABV
8 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 has power and vinosity that reveal fresh red fruits, hints of mint and a very light toastiness.

CELLARING POTENTIAL

Drinking beautifully now or can be rested under ideal cellaring conditions, until 2030.

FOOD PAIRINGS

Pair this Blanc de Noirs as you would a red Burgundy; glazed duck breast, roasted pork tenderloin and oven baked salmon fillet.

ACCOLADES

92 points — Alison Napjus, Wine Spectator, May 2016

Awarded #1 Blanc de Noirs champagne in the world for 2016 by FINE Champagne Magazine

'Really quite a delicate wine this unusually ambitious Montage de Reims bottling'. 18/20' (JR), JancisRobinson.com

AVAILABLE IN

750ml

