

DEMI SEC

A Delicate Balance Between Fruit and Sweetness

The Armand de Brignac Demi Sec was once a curiosity shared only with visitors to the maison in Chigny-les-Roses, France. The Demi Sec was created to provide a sweeter elaboration that pairs with the most exotic of foods.

ASSEMBLAGE

40% Pinot Noir, 40% Chardonnay and 20% Pinot Meunier.
Multi-vintage: 2009, 2010 & 2012

DOSAGE	ABV
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33 g/L	12.5%
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TASTING NOTES

Notes of English candy, grapefruit, compote fruits, caramel, quince and brioche. The palate is abundant with crystalized citrus fruits, honey and hints of blackberries.

CELLARING POTENTIAL

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

FOOD PAIRINGS

An ideal pairing with foie gras, cheeses or lightly spiced foods. Also pairs well with exotic fruits and baked desserts.

ACCOLADES

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

AVAILABLE IN

750ml

