

# 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 21<sup>st</sup> 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

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

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

★★ '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

