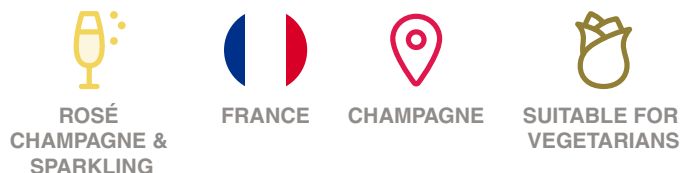


Armand De Brignac

Ace of Spades Rosé



TASTING NOTE

Strawberry, currants and cherry on the nose, with floral hints and a touch of sweet almond. The red grape dominance brings a structured palate filled with black fruits, cherries and hints of baked pastry.

VITICULTURE

100% Grand Cru | Montagne de Reims - Rilly-la-Montagne, Chigny-les-Roses and Ludes

VINIFICATION

Armand de Brignac Rosé is a blend of wines from 2009, 2010 and 2012. It owes its pink colour and red fruit intensity to a small portion of still pinot noir.

FOOD MATCHING

Ideal as an aperitif or pairs well with truffled veal, duck confit and wild salmon.

SIZE	75cl
VINTAGE	NV
ABV	12.5%
GRAPE VARIETIES	Pinot Noir (50%), Pinot Meunier (40%), Chambourcin (10%)
CLOSURE	Natural Cork
SKU CODE	L42361NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Natural Cork
PH	3.06
TOTAL ACIDITY	5.9g/l Tartaric
RESIDUAL SUGAR	6.6g/l
SKU	L42361NV