



Brut Gold

The Flagship

A Bright and Expressive Trio of Vintages with Layers of Complexity

The first release from Armand de Brignac, the Brut Gold remains the most iconic cuvee in the range. Rich with the old-world traditions of champagne blending, it is a trio of vintages from some of the most lauded terroirs in the region, resulting in a prestige cuvee that vibrant fresh fruit character, and layers of complexity.

Assemblage

50% Pinot Noir 40% Chardonnay 10% Pinot Meunier

Multi-Vintage

50% current vintage and 50% two reserve wines (25% split between two older vintages)

Dosage 9g/L ABV 12.5%

Cru

We mainly select grapes from Grand and Premier Cru Villages. Beyond these renowned areas, we occasionally venture out to undesignated areas to uncover the finest fruit available each year, ensuring unparalleled quality in every sip.

Aging Potential

7 - 10 years for all sizes and up to 12 years for magnums and jeroboams.

Available In

750ml, 1.5L, 3L, 4.5L, 6L, 9L, 12L, 15L and the 30L Midas (750ml - 3L available in velvet bag and gift box. 4.5L - 30L available in gift box only)

Tasting Notes

Freshly baked biscuits on the nose with a rich mouth-feel and notes of crystalized citrus. The palate is full of orange blossom, peach, touch of lemon, vanilla, and honey. Lingering finish with refined acidity.

Food Pairings

Ideal as an aperitif or pairs perfectly with seared scallops, roasted quail and freshwater fish.

How to Drink

Store at the optimal temperature of 53 to 54°F (10 to 12°C) and consume at 47 to 48°F (7 to 8°C). Savor in a tulip shaped glass.



Crafted to be enjoyed from the first sip

Armand de Brignac Champagne is a range of prestige cuvees that offers uncompromising quality and taste. Born from a quest to create the new reference in luxury champagne, Armand de Brignac is the choice worthy of celebrating the successes of a new generation. Drawing upon more than 250 years of experience in the region, the winemaking team create each distinctive champagne that echoes unparalleled luxury and craftsmanship.