



Brut Rosé

Pinot Noir from Old Vines

A Prestige Rosé with Layers of Vibrant Red Fruit

The Armand de Brignac Rose is a bright and lively cuvee with layers of complexity. Crafted by adding 18% of still red wine to the final blend, the Pinot Noir is harvested from old vines that produce fruit with great flavor intensity. This provides a deeper texture to the champagne and red fruit nuances, making it a perfect wine to enjoy from the start to the end of the night.

Assemblage

55% Pinot Noir 25% Chardonnay 20% Pinot Meunier

Multi-Vintage

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

Dosage 8.5g/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

Bouquet of bright red fruits with a hint of smokiness and a rich, complex finish.

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.