



Brut Green

Limited Edition

To Celebrate the Greatest Achievements on The Green

The Armand de Brignac Golfer's Limited Edition is a brut cuvee with an elegant, vibrant style, that provides the perfect toast at the end of a successful day of golfing. Proudly wearing its green jacket, the bottle is delivered inside of a lacquered wooden case with French pewter labeling - a hallmark of Armand de Brignac champagnes.

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.

Available In

750ml (available in velvet bag and gift box)

Tasting Notes

Stone fruits and berries combine with notes of baked pastries, orange blossom and hints of citrus. The palate is bountiful with exotic fruits, vanilla and a touch of lemon. 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.

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.