



Demi Sec

The Only Prestige Demi-Sec
Cuvée in the World

A Delicate Balance Between Fruit and Sweetness

The Armand de Brignac Demi Sec was once a curiosity shared only with visitors to the Maison in Chigny-les-Roses, France. The Demi Sec was created to provide a sweeter elaboration that pairs with the most exotic of foods.

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 33g/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

On the nose, hints of buttered brioche, English candy compote fruits. The palate is full of flavors of chocolate, wild blueberries and crystallized citrus fruits. A long finish with substantial acidity complete the wine.

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.