



Blanc de Blancs

100% Chardonnay

An Elegant Chardonnay with Depth and Finesse

Armand de Brignac Blanc de Blancs reveals the unique terroir of Champagne. The 100% Chardonnay cuvee is crafted from fruit sourced from both the traditional Chardonnay territory, the Cote des Blancs, and almost half of the blend from Chardonnay sourced from Montagne de Reims. The resulting Blanc de Blancs has a powerful acidity and lightness, elegantly balanced with suppleness and roundness.

Assemblage

100% Chardonnay

Multi-Vintage

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

Dosage 8g/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

10 - 15 years for all sizes.

Available In

750ml, 1.5L, and 3L (750ml available in velvet bag and gift box. 1.5L and 3L available in gift box only)

Tasting Notes

A sophisticated nose that, at first, expresses hints of green apple, coconut and freshly cut lilies. Hints of minerality and an elegant, crisp finish.

Food Pairings

Beautifully paired with carpaccio of shellfish or scallops, sashimi, grilled sea bass or a light cheese.

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.