

# DEMI SEC

## 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. A wine with almost six years aging in the deep chalk cellars of Champagne, the newly released Armand de Brignac Demi Sec was created to provide a sweeter elaboration that pairs with the most exotic of foods.

### ASSEMBLAGE

40% Pinot Noir, 40% Chardonnay and 20% Pinot Meunier.

Multi-vintage: 2006, 2007 & 2008

DOSAGE	ABV
33 g/L	12.5%

### TASTING NOTES

Notes of English candy, grapefruit, compote fruits, caramel, quince and brioche.

The palate is abundant with crystalized citrus fruits, honey and hints of blackberries. The fine bubbles from the six years of aging, allow the light sweetness to elaborate.

### CELLARING POTENTIAL

Drinking beautifully now or can be rested under ideal cellaring conditions, until 2030.

### FOOD PAIRINGS

An ideal pairing with foie gras, cheeses or lightly spiced foods. Also pairs well with exotic fruits and baked desserts.

### ACCOLADES

92 points. "Juicy, floral and long; only Demi-Sec prestige cuvée". - Anthony Dias Blue, The Tasting Panel, April 2016

'I could easily imagine this accompanying a luxurious meal. Very well made with fully integrated sugar. 18/20' (JR), JancisRobinson.com

### AVAILABLE IN

750ml

