

THE INTENSITY AND ROUNDNESS OF
AN IDEAL CHAMPAGNE TO ACCOMPANY
A DELICIOUS DINNER



BLANC DE NOIRS

D'Armanville Champagne expresses all that the Côte des Bar terroir has to offer. On the southern exposure and on fertile soils of the Champagne region, 130 vinegrowing families tend an unique and exceptional 325 ha vineyard.

BLEND

100% red grape varieties from several harvests.

WINEMAKING PROCESS

Vinification in thermo-regulated stainless steel vats. Partial malolactic fermentation.

TASTING NOTES

An intense colour with hints of amber and many tiny bubbles. It has a lively aroma with fruity, mineral, roasted, smoked and spicy notes. Its full well-structured taste presents crisp flavours and a slightly bitter finish.

To keep lying in a cool cellar and protected from the light.
The wines are to be served at 8° to 10 °C.