

ROBUST AND GENEROUS,  
SURPRISINGLY SUPPLE  
AND FRUITY

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## BRUT

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

### BLEND

Majority of Pinot Noir from several harvests.

### WINEMAKING PROCESS

Vinification in thermo-regulated stain less steel vats. Partial malolactic fermentation.

### TASTING NOTES

Pale golden yellow colour with plenty of effervescence. The nose is uninhibited, elegant, fresh and complex with notes of blossom and yellow fruits. A fresh and generous mouth, fine balance and a long finish with hints of peach. An elegant and expressive champagne.

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

