

THE 2008 VINTAGE IS A CHAMPAGNE  
TO KEEP FOR SPECIAL OCCASIONS



## MILLÉSIME 2008

*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

Mainly Pinot Noir grapes from a single year of harvest.

### WINEMAKING PROCESS

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

### TASTING NOTES

A shiny colour with light green hues accentuates the many tiny bubbles. The crisp scent reveals delicious aromas of citrus and white fruit associated with more gourmet flavours such as brioche.

Its well-balanced flavours feature a beautiful mouthfeel, crispness and a nice long finish with a touch of minerality.

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