

A PURE PLEASURE AS CHARMING AS YOU
COULD WISH, A CHAMPAGNE TO FALL
IN LOVE WITH AT FIRST SIGHT

BRUT ROSÉ



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

BLEND

65% Pinot Noir and 35% Chardonnay
from several harvests.

WINEMAKING PROCESS

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

Blended with 15% still red wine
from Pinot Noir.

TASTING NOTES

A salmon-pink wine with a lovely brick-red tint gives life to a cordon of light bubbles.

The smell is expressive, warm and pleasing with its notes of red fruits, soft spices.

The mouth is soft and fluid, full-blown. The red fruits aromas express themselves with a great finesse.

To keep lying in a cool cellar and protected from the light.

The wines are to be served at 8° to 10 °C.