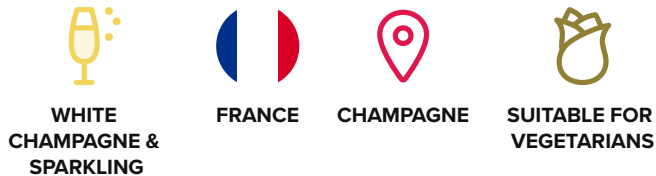


Armand De Brignac

Ace of Spades Gold

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TASTING NOTE

Peach, apricot, red berry aromas, followed by crystalized citrus, orange blossom and hints of brioche. Palate is rich with exotic fruit, cherry and a touch of lemon, vanilla and honey.

VITICULTURE

100% Grand Cru | Montagne de Reims - Rilly-la-Montagne, Chigny-les-Roses & Ludes

VINIFICATION

Rich with the old-world tradition of champagne blending, it is a trio of vintages 2009, 2010 and 2012 from some of the most lauded terroirs of the region.

FOOD MATCHING

Fresh seafood, such as lobster, king crab, and oysters

SIZE	150cl
VINTAGE	NV
ABV	12.5%
GRAPE VARIETIES	Chardonnay (40%), Pinot Noir (40%), Pinot Meunier (20%)
CLOSURE	Natural Cork
SKU CODE	L42478NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Natural Cork
PH	3.08
TOTAL ACIDITY	6.3g/l Tartaric
RESIDUAL SUGAR	7.3g/l
SKU	L42478NV