



HOUSE OF TOWNEND

Armand de Brignac Brut Gold

Price	£235.00
Code	ARMA035

The first release from Armand de Brignac, the Brut Gold remains the most iconic cuvée in the range. Rich with the old world traditions of champagne blending, it is a trio of vintages from some of the most lauded terroirs in the region, resulting in a prestige cuvée that expresses vibrant fresh fruit character, and layers of complexity.

Tasting Notes:

Peach, apricot and red berry aromas are followed by crystalized citrus, orange blossom and hints of brioche. The palate is deliciously rich with cherries, exotic fruits and a touch of lemon, vanilla and honey. The mouth feel is soft and creamy, with a hint of toastiness, due to the unique Armand de Brignac dosage which is aged for one year in French oak barrels.





HOUSE OF TOWNEND

Specification	
ABV	12.5%
Size	75cl
Drinking Window	Drink now through to 2025
Country	France
Region	Champagne
Area	Rilly-la-Montagne
Type	Champagne
Grape Mix	40% Pinot Noir, 40% Chardonnay, 20% Pinot Meunier
Genres	Fine Wine, Sparkling
Vintage	NV
Style	Brut
Body	Rich, full flavoured and toasty
Producer	Champagne Cattier
Producer Overview	Although the Cattier family has owned their vineyards since 1763 it was in 1918 when Jean Cattier began making his own Champagnes and selling them under the family name. In 1951, they acquired the Clos du Moulin parcel, which produces one of the oldest prestige champagne wines. Champagne Cattier's cellars are among the deepest in Champagne (30 metres), and provide ideal conditions for ageing with its low, constant temperature. Over the years successive generations of the Cattier family have dedicated their lives to building the Cattier Champagne name and the House is still an independent family enterprise.
Closure Type	Cork
Food Matches	Ideal as an aperitif or pairs perfectly with seared scallops, roasted quail and fresh water fish.