

An Integrity Wines Selection

AMPELIDAE

Armance B

Armance B. Take its name from the first name of the winemaker, Frederic's grandmother who initiated the sparkling production in 1899. She was born with the name Baillet (name of a big bucket where you put grapes) and married a Brochet, thus signing all her life with a B, without any more precision except her tricky smile...

Soil : Chalk and limestone.

Yield: 55 hL par hectare.

Grape Variety : Chardonnay, Folle Blanche.

Age of Vines: 10 to 35 years

Organic: Suitable for vegetarians and vegans

Viticulture Notes: The land is farmed organically with the use of only organic fertilisers. No insecticides, nor herbicides. Hand and machine harvesting.

Production Notes: The Champagne winemaking processing is applied by using only the best 75% of the juice. Very high care is taken during pressing. After a temperature controlled fermentation the wine is kept on its lies and bottled for "prise de mousse" in spring. After 24 months in a 13°C cellar the wine is disgorged and released after a brut dosage. **Each year Armance B. Uses a stock of old wine with a "Solera" Process to insure perfect consistency.**

Production: 11,600 cases

Tasting notes: Has a fine and nice bouquet, inspired of pastry and croissant. Bubble 's very delicate light and at the palate gives us nuances of white nougat, mature peach and fresh almond. The final taste prolongs with delicacy, purity but unique freshness and body complicity. **Ideal for cocktails and drink receptions.**



Degree of Alcohol(%v/v)	12,66	pH	3,11
Total Acidity (H ₂ SO ₄)(g/L)	4,28	Volatile Acidity(g/L)	0,24
Residual Sugar (g/L)		Total Sulphur Dioxide	70



For more information please contact us at www.integritywines.net, or call us at 404.808.8788.