



CHAMPAGNE
CHANOINE
FRÈRES

1730

BRUT



HISTORY

The second oldest champagne house was founded in 1730 by Pierre Chanoine. At his succession, the house took on its current name “Chanoine Frères”.

For almost 300 years, Champagne Chanoine Frères has remained proudly attached to its artisanal and fraternal values.

STYLE

A precise blend of the three Champagne grape varieties, Chardonnay, Meunier and Pinot Noir, with a majority of Pinot. The Pinot Noir grapes are sourced mainly from the Côte des Bar, the southernmost part of the Champagne region.

BLEND

Base Harvest: 2021

Pinot Noir: 50%

Meunier: 30%

Chardonnay: 20%

TASTING NOTES

Colour: Copper gold.

Nose: Expressive with notes of fresh fruits: plum, fig and black cherry.

Palate: Precise with gourmand finish of citrus and spice notes.

PAIRINGS

Apéritif, charcuterie boards, pâté croûte.

AWARDS

Gold medal - Gilbert & Gaillard 2024

One star- Guide Hachette des Vins 2023

A FRATERNAL AND CRAFTED MIND SINCE 1730