CHAMPAGNE
CHANOINE
FRÈRES
1730

BLANC DE NOIRS



HISTORY

Founded in 1730 by Pierre Chanoine, the second oldest Champagne House was given its current name “Chanoine Frères” by his successors. For almost 300 years, Champagne Chanoine Frères has cherished the values of craftsmanship and fraternity, and has always remained faithful to its original style.

STYLE

The Pinot Noir grapes are sourced mainly from the Côte des Bar, the southernmost part of the Champagne region.

BLEND

Base Harvest: 2019
Pinot Noir: 60%
Meunier: 40%

TASTING NOTES

Eye: Amber gold.

Nose: Concentrated with aromas of red fruits, mirabelle plum and confit pear.

Palate: Structured with flavours of candied quince, and almond, enhanced by notes of subtle spices. A tangy and light saline finish.

PAIRING

Scrambled eggs, roast poultry, Iberico ham, hard mountain cheeses.

AWARDS

Gold medal - Gilbert & Gaillard 2024
90 points - James Sukling « *a fresh, crisp and nervy Blanc de Noirs with notes of forest berries, custard and sweet spices. Vivid and well-driven on the palate with a succulent dimension at the center. Fruity, with fines bubbles and a statisfying finis.* »

A FRATERNAL AND CRAFTED MIND SINCE 1730