CHAMPAGNE
CHANOINE FRÈRES
1730

BRUT



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

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

BLEND

Pinot Noir: 50%
Meunier: 30%
Chardonnay: 20%

TASTING NOTES

Eye: Copper gold.

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

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

PAIRING

Apéritif, charcuterie boards, pâté croûte.

AWARDS

Gold medal - Gilbert & Gaillard 2024
One star– Guide Hachette des Vins 2027
91pts - James Suckling 2026

A FRATERNAL AND CRAFTED MIND SINCE 1730