CHAMPAGNE
CHANOINE
FRÈRES
1730

DEMI SEC



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: Rich, with notes of candied pear, blackcurrant, dates, fruit paste and honey

Palate: Beautiful balance between roundness and freshness with a creamy finish and a light touch of liquorice.

PAIRING

Foie gras with figs, soft cheeses, apple pie.

A FRATERNAL AND CRAFTED MIND SINCE 1730