CHAMPAGNE
CHANOINE
FRÈRES
1730

ORGANIC – EXTRA 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

The grapes come exclusively from a 16-hectare estate located in the heart of the Vallée de la Marne, in the villages of Verneuil and Vandières, and farmed organically. The low dosage preserves all the freshness and purity of the fruit.

YEAR 2020

The year 2020 was marked by extreme and contrasting weather conditions. A mild and rainy winter encouraged the early development of the vegetative cycle, which continued into spring with above-average temperatures.

The start of summer, dry and sunny, allowed for a rapid and uniform flowering. The heatwave conditions in July and August, with episodes of drought and record temperatures, led to harvesting as early as August 17. This year's champagne show concentration and balance, enhanced by a beautiful freshness and reflecting a truly unique climatic year.

BLEND

Base Harvest: 2020 - 100%
Pinot Noir: 46%
Chardonnay: 36%
Meunier: 18%

Only 50 000 bottles produced

TASTING NOTES

Eye: Deep Gold.

Nose: Beautiful aromatic intensity, marked by notes of dried fruits and roasted pear.

Palate: A round and generous attack, immediately enveloping. The flavors evoke quince paste, pear, and apricot. The long, tangy finish unfolds with a spicy touch combined with persistent fruitiness. A gourmet Champagne with a certain fullness that reflects the distinctive character of the 2020 harvest.

PAIRING

Scallops served with crunchy radishes and green sauce, spiced monkfish en papillote, and lemon–asparagus risotto.

A FRATERNAL AND CRAFTED SPIRIT SINCE 1730