CHAMPAGNE
CHANOINE
FRÈRES
1730

PREMIER CRU – 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

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: 39%
Chardonnay: 31%
Meunier: 30%

Harvest base : 2022
Reserve wine : 14%

Dosage : 5 g/ liter (extra brut)

TASTING NOTES

Eye: Pale gold.

Nose: Delicate and expressive revealing notes of fresh pear and white peach.

Palate: Refreshing mouthfeel with hints of mango and nectarine. The balance between the fruits’s roundness and mineral tension creates a beautiful harmony. The finish is delicate with a lingering saline touch.

PAIRING

Perfect as a apéritif or paired with crab cakes, roast chicken, white fish tacos with mango salsa.

AWARDS

91pts - James Suckling 2026
90 pts – Decanter 2026

A FRATERNAL AND CRAFTED MIND SINCE 1730