CHAMPAGNE
CHANOINE FRÈRES
1730

ROSÉ



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 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: 80% (with 9% of red wine)
Meunier: 15%
Chardonnay: 5%

TASTING NOTES

Eye: Intense pink.

Nose: Charmeur Flirty with aromas of wild strawberries, morello cherry and blackcurrant.

Palate: Gourmand, with confirmed notes of red and black fruits, silky tannins and an invigorating finish.

PAIRING

Apéritif, chicken with chorizo, red fruit desserts.

A FRATERNAL AND CRAFTED MIND SINCE 1730