

BLANC DE NOIRS


CHAMPAGNE
**CHANOINE
FRÈRES**
1730



HISTORY

The second oldest champagne house was founded in 1730 by Pierre Chanoine. At his succession, the house took on its current name “Chanoine Frères”.

For almost 300 years, Champagne Chanoine Frères has remained proudly attached to its artisanal and fraternal values.

STYLE

The Pinot Noir grapes are sourced mainly from the Côte des Bar, the southernmost part of the Champagne region.

BLEND

Base Harvest: 2019

Pinot Noir: 60%

Meunier: 40%

TASTING NOTES

Colour: Amber gold.

Nose: Concentrated with aromas of red fruits, mirabelle plum and confit pear.

Palate: Structured with flavours of candied quince, and almond, enhanced by notes of subtle spices. A tangy and light saline finish.

PAIRINGS

Scrambled eggs, roast poultry, Iberico ham, hard mountain cheeses.

AWARDS

Gold medal - Gilbert & Gaillard 2024

90 points - James Sukling « a fresh, crisp and nervy Blanc de Noirs with notes of forest berries, custard and sweet spices. Vivid and well-driven on the palate with a succulent dimension at the center. Fruity, with fines bubbles and a satisfying finis. »

A FRATERNAL AND CRAFTED MIND SINCE 1730