

DEMI-SEC

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

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

Base harvest: 2021

Pinot Noir: 50%

Meunier: 30%

Chardonnay: 20%

TASTING NOTES

Colour: Copper gold

Nose: Riche avec des notes de poire confite, de cassis, de dattes, de pâtes de fruits et de miel.

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

PAIRINGS

Foie gras with figs, soft cheeses, apple pie.

A FRATERNAL AND CRAFTED MIND SINCE 1730