



CHAMPAGNE
CHANOINE
FRÈRES

1730

ROSÉ



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: 2020
Pinot Noir: 58% (with 8% of red wine)
Meunier: 29%
Chardonnay: 13%

TASTING NOTES

Colour: 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.

PAIRINGS

Apéritif, chicken with chorizo, red fruit desserts.

A FRATERNAL AND CRAFTED MIND SINCE 1730