

ROSÉ



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: 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.

L'ESPRIT ARTISANAL ET FRATERNEL DEPUIS 1730