

VINTAGE 2014


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.

VINTAGE 2014

The year 2014 was marked by a cold, rainy summer. Fortunately, it was followed by a hot, dry period that was highly conducive to ripening the grapes. Harvesting began on September 8th, and the quality and quantity of the grapes harvested enabled us to produce a vintage with freshness and good ageing potential.

BLEND

Pinot Noir: 55%
Chardonnay: 45%

TASTING NOTES

Colour: Deep gold.

Nose: Generous with aromas of brioche and jammy yellow fruits.

Palate: Ample with honey and candied quince flavours. Long and airy finish.

PAIRINGS

Porcini mushroom risotto, pan-fried foie gras.

A FRATERNAL AND CRAFTED MIND SINCE 1730