

FONDÉ EN 1868

CHAMPAGNE
CANARD-DUCHÊNE

FRANCE

Charles VII Blanc de Noirs



*A word from our Cellar Master,
Laurent Fédou:*

"Charles VII Blanc de Noirs is a generous and robust champagne that offers the depth of maturity while maintaining a beautiful balance. "

On its centennial anniversary, Canard-Duchêne created the exceptional Charles VII cuvée in tribute to the Champagne region's royal past. The refined bottle and exclusive design houses a majority blend of Grands and Premiers Crus.

THE CUVÉE CHARLES VII BLANC DE NOIRS, A CHAMPAGNE AS ELEGANT AS IT IS POWERFUL.

Nose: Intense and complex with spicy notes.

Eye: Golden yellow robe.

Palate: A beautiful maturity revealed through aromas of candied and lightly stewed fruits as well as succulent pears.

PAIRING NOTES

Veal sweetbreads with mushrooms and creamy risotto.

Toasted foie gras with fresh honey-roasted fruits.

A rich truffle cheese.

70% Pinot Noir

30% Pinot Meunier

**Grands Crus such as Aÿ, Bouzy and
Mailly**

Sugar content (grams/liter): 9

Reserve wines: about 20%

Minimum aging 4 years

Certified Vegan

Available in 75cl bottles and 150cl magnums.

