

FONDÉ EN 1868

CHAMPAGNE  
**CANARD-DUCHÊNE**

FRANCE

## Charles VII Brut



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 BRUT IS THE EMBODIMENT RICHNESS AND COMPLEXITY

**Nose:** The fruity and mineral character gives way to notes of white fruits.

**Eye:** Yellow hues with delicate bubbles and a graceful effervescence.

**Palate:** Pinot and a finely attuned balance define this sophisticated, refined, and elegant wine.

### PAIRING NOTES

Oven-baked oysters with Guérande salt.

Scallop and langoustine duo in a champagne sauce.

Veal medallion with root vegetables.

40% Pinot Noir

30% Pinot Meunier

30% Chardonnay

Grands and Premiers Crus such as Aÿ and Ludes

A word from our Cellar Master,  
Laurent Fédou:

"The Cuvée Charles VII Brut is a multifaceted champagne with an intricate contrast between maturity and freshness, delicacy and structure."

Sugar content (grams/liter): 8

Reserve wines: between 25% and 30%

Minimum aging 4 years

Certified Vegan

Available in 75cl bottles and 150cl magnums.

