

FONDÉ EN 1868

CHAMPAGNE

CANARD-DUCHÊNE

FRANCE

On the occasion of its centenary, the House has created the exceptional Charles VII cuvée as a tribute to the royal history of the Champagne region. Its refined bottle with an exclusive shape is the setting for blends elaborated notably with Grands and Premiers Crus.

VINIFICATION

Blending

100% Chardonnay

Terroir

Nogent, Avize and Vertus.

Sugar content : 5 g/l

Reserve wine : 30%

**Ageing in cellar : minimum
4 years**

Vinification in thermo-
regulated stainless steel vats
Malolactic fermentation

TASTING NOTES

Eye

A pretty golden colour and fine bubbles.

Nose

Pure Aromas of white fruits such as pear or lychee give way to greedy notes of pastry cream when the wine is swirled.

Palate

A nice acidity brought by white fruits aromas and then enhanced by rounder flavors.

PAIRING NOTES

Lobster cooked in its coral, green curry juice and peppered carrots.

Platter of fresh oysters, julienne of black radish and sesame seeds.

Cod in a citrus and herb crust, creamy asparagus risotto.

RATINGS

International Challenge Gilbert & Gaillard 2022 : 90/100

Concours Terre de Vins 2022 : 90/100

Decanter 2022 : 90/100

A word from our Cellar Master, Laurent Fédou :

« The purity and elegance of Chardonnay make Charles VII Blanc de Blancs an exceptional wine for exceptional occasions. »

CHARLES VII BLANC DE BLANCS

