

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

45% Pinot Noir
30% Chardonnay
25% Pinot Meunier

Terroir

Aÿ, Vertus and Verzy.

Sugar content : 7 g/l

Reserve wine : 40%

Ageing in cellar : minimum
4 years

Vinification in thermo-
regulated stainless steel vats
Malolactic fermentation

TASTING NOTES

Eye

A yellow color that reveals a beautiful effervescence.

Nose

Intense fruity and mineral aromas that reveal, when agitated, notes of flowers and white fruits.

Palate

The Pinot Noir is present and gives a good structure to the champagne. It is a complex, fine and elegant wine. A fresh finish with delicate notes of lime.

PAIRING NOTES

Puff pastry brioche, artichokes and black truffle.
Verrine of champagne lentils, foie gras cream and balsamic
vinegar.
Perfect egg, cream of fava beans, parmesan crisp.

RATINGS

International Wine Challenge 2022 : 90/100

China Wine Competition 2021 : 90/100

Guide Melendo 2020 : 94/100

A word of 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. »

CHARLES VII BRUT

