

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

50% Pinot Noir  
40% Chardonnay  
10% Pinot Meunier

### Terroir

Les Riceys, Avize and Ay.

**Sugar content :** 7 g/l

**Reserve wine :** 30% with  
Pinot Noir vinified in red  
and rosé

**Ageing in cellar :** minimum  
4 years

Vinification in thermo-  
regulated stainless steel vats  
Malolactic fermentation

## TASTING NOTES

### Eye

A beautiful coppery hue  
that reveals a fine mousse.

### Nose

Subtle and delicate notes  
of red fruits that underline  
the complexity of the  
blend.

### Palate

Elegant and fresh with  
delicate aromas of morello  
cherries.

## PAIRING NOTES

Cheeses with character such as Parmesan or Bleu  
d'Auvergne.

Roasted figs, verbena cream, Breton shortbread with  
hazelnuts.

Poached pear, lychee mousse, hibiscus and green shiso.

## TASTING

Essi Avellan Champagne Report 2022 : 92/100

Mundus Vini 2021 : Or

## A word from our Cellar master, Laurent Fédou :

« Expressive, seductive, subtle, elegant, delicate... there is no shortage  
of adjectives to describe the Charles VII Rosé. »

# CHARLES VII ROSÉ

