



Champagnes & Châteaux
QUALITY SINCE 1989

CHAMPAGNE CANARD-DUCHÊNE Charles VII Smooth Rosé NV

Charles VII Royal Champagnes express the richness, depth and diversity of the finest soils of the Champagne region. Crafted essentially from Grand Crus and Premier Crus, they are the ideal choice for the finest celebrations.

“ A rich and original blend of thirty of the best crus, associated to a perfect maturity in our cellars, offers to that wine the flavour and the soft roundness of a great Champagne rosé ”

Laurent Fédou, Canard-Duchêne Cellar Master

Grape:

59% Pinot Noir - 21% Chardonnay - 20% Pinot Meunier

Vineyard & Vinification Note:

Smooth Rosé Charles VII is composed of 59% of Chardonnay, 21% of Pinot Noir, and 20% of Pinot Meunier. Reserve wines, predominantly Pinot Noir from The Montagne de Reims, vinified as red wines, account for 10% of the blend. Three years in cellar. A rich and original blend of thirty of the best crus, associated to a perfect maturity in our cellars, offers to that wine the flavour and the soft roundness of a great Rosé de Champagne.

Tasting Note:

A slightly pink colour, beautiful iridescent bubbles, fine and abundant foam. On the nose, sweet and harmonious flavours, delicate notes of red berries including raspberries. Fresh and smooth aromas at the beginning, tasty and fruity ones at the end.

Food Pairing:

For aperitif and to be enjoyed on its own.



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN

t 020 7326 9655 e info@champagnesandchateaux.co.uk

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