Champagnes & Châteaux
QUALITY SINCE 1989

CHAMPAGNE CANARD-DUCHÊNE
Charles VII Smooth Rosé NV

Born of Léonie Duchêne and Victor Canard's storied romance, Canard-Duchêne is the only Champagne house to declare freedom as a state of mind. Nestled in the heart of the Montagne de Reims region, the house draws inspiration from nature, and celebrates it in each of its cuvees.

" Made from around thirty of the best-ranked and best-ripened vines in the cellar, Smooth Rosé Charles VII has the sweetness and roundness of a great Champagne."
Laurent Fédou, Canard-Duchêne Cellar Master

Grape:
40% Pinot Noir - 30% Pinot Meunier - 30% Chardonnay

Vineyard & Vinification Note:
Reserve wines: About 20% Pinot Noir, vinified in red and rosé

Tasting Note:
Charles VII Smooth Rosé is a wonderful accompaniment to lively aperitifs and long summer nights.
To the eye, delicate pinkish hue.
To the nose, sweet and harmonious flavours of red berries with heightened raspberry notes.
On the palate, supple and unctuous while retaining freshness. The finish is suave, smooth and fruity.

Food Pairing:
Salmon tataki with sesame.
Seared mullet fillet.
Macaron with raspberry notes.

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