



Champagnes & Châteaux
QUALITY SINCE 1989

CHAMPAGNE CANARD-DUCHÊNE Charles VII Rosé NV Grande Cuvée

On its centennial anniversary, Canard-Duchêne created the exceptional Charles VII cuvée in tribute to the Champagne region's royal past. The refined bottle and exclusive design houses a majority blend of Grands and Premiers Crus

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

Laurent Fédou, Canard-Duchêne Cellar Master

Grape:

40% Pinot Noir – 30% Pinot Meunier – 30% Chardonnay

Vineyard & Vinification Note:

Reserve wines: approximately 20% of which Pinot Noir vinified in red.

Ageing in the cellar: minimum 4 years

Rosé “de Saignée” and “d’assemblage”

Vinification in thermo-regulated stainless-steel vats

Malolactic fermentation

Tasting Note:

Charles VII Rosé is a fruity and delicate composition.

Copper hue colour.

On the nose, subtle notes of red fruits reveal the blend's complexity.

Elegant, fresh and tart on the palate with delicate aromas of cherries and morello cherries.

Food Pairing:

Charles VII is the ideal food pairing champagne for its incredible versatility. It pairs wonderfully with a duck breast with pink berries. It is also a delicious accompaniment to cheeses of character, such as Parmesan or bleu d'Auvergne.



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