



Champagnes & Châteaux  
QUALITY SINCE 1989

## CHAMPAGNE CANARD-DUCHÊNE Charles VII Blanc de Blancs NV

On 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.

“The purity and elegance of Chardonnay make Charles VII Blanc de Blancs an exceptional wine for exceptional occasions.” **Laurent Fédou, Cellar Master**

**Grape:** 100% Chardonnay

**Vineyard & Vinification Note:**

**Terroir:** Nogent, Avize and Vertus.

**Reserve wines:** 30%.

**Ageing in cellars:** minimum 4 years

Vinification in thermoregulated stainless steel vats

Malolactic fermentation

**Tasting Note:** Charles VII Blanc de Blancs is a refreshingly elegant cuvée. On the nose, pure Aromas of white fruits such as pear or lychee give way to delicious notes of pastry cream when the wine is swirled. A nice acidity on the palate brought by white fruits aromas and enhanced by rounder flavours.

**Essi Avellan MW's Champagne Report:** Delicate nose, with a creamy white-fruit profile and a whiff of toast; in addition to pear and apple, meadow and lime notes prevail. The palate is lightweight, too, but does not have quite the charm of the sweet and soft nose. With its lively palate, prickly mousse and aptly dry finish, this is a brightly fruity, fresh but friendly Chardonnay of great value. **Drink: 2022-2026. 90 Points, August 2022**

**Food Pairing:** Lobster cooked in its coral, green curry juice and peppered carrots. Platter of fresh oysters, julienne of black radish and sesame seeds. Cod in a citrus and herb crust, creamy asparagus risotto.



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