



CHAMPAGNE CANARD-DUCHÊNE Charles VII Blanc de Noirs NV

In 1968, Champagne Canard-Duchêne marked its centenary by creating the Charles VII cuvées, a special tribute to the royal history of the Champagne region.

«Originating from meticulously chosen "high-altitude" terroirs esteemed for their cool climate, the gastronomic Blanc de Noirs cuvée epitomises the core of our Maison's expertise. It features a portion of our perpetual reserve, where, since 2008, the finest Pinot Noirs have matured akin to a solera. Elevated by this grape variety, this champagne's sophistication unveils itself elegantly and powerfully. »

Laurent Fédou, Cellar Master

Grape: 100% Pinot Noir

Vineyard & Vinification Note:

Most Premiers and Grands Crus include Mailly, Villers-Marmery, Aÿ, and Cumières. **Reserve wines:** 50% includes 25% of perpetual reserve.

Dosage: < 7 g/l. **Minimum ageing** of four years.

Tasting Note: A golden hue is revealed, accompanied by a delicate mousse. On the nose, this champagne presents a harmonious fusion of intensely complex notes. Upon aeration, subtle hints of blood orange and cherry unfold, revealing a unique sensory bouquet. The fullness of candied fruit aromas unfolds on the palate, providing a tasting experience of elegance in its finesse. The predominant flavour is the delectable essence of Mirabelle.

Food Pairing: Madagascar prawn tartare with pomegranate and red currant, pink pepper, Himalayan salt, and black olive oil. Line-caught pollack pan-fried, yellow bell pepper in Tajine-style with raisins. Confit milk-fed lamb shoulder with apricots, seasoned with fennel seeds, coriander, ginger powder, turmeric, and cinnamon, served with cooking jus.



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