

FONDÉ EN 1868

CHAMPAGNE CANARD-DUCHÊNE

FRANCE

Charles VII Rosé

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.



*A word from our Cellar Master,
Laurent Fédou:*

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

CHARLES VII ROSÉ, A FRUITY AND DELICATE COMPOSITION

Nose: Subtle notes of red fruits reveal the blend's complexity.

Eye: A coppery hue.

Palate: An elegant blend with hints of sour cherry.

PAIRING NOTES

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

40% Pinot Noir
30% Pinot Meunier
30% Chardonnay

Sugar content (grams/liter): 9

Reserve wines: About 20% Pinot Noir vinified in red and rosé.

Minimum aging 3 years

Certified Vegan

Available in 75cl bottles.

