



## CHANOINE

### Chanoine Frères Grande Réserve Brut

**\$43.50**

\* Suggested retail price

	Product code	11766571
	Licensee price	\$37.65
	Format	6x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Champagne
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Champagne
	Subregion	Montagne de Reims
	Varietal(s)	Pinot Noir 7 %
	Varietal(s)	Pinot Meunier
	Varietal(s)	Chardonnay
	Alcohol percentage	12%
	Colour	White
	Closure type	CORK-Natural
	Length of aging	36 months

#### ABOUT THIS WINERY

Founded in 1730, Chanoine Frères is the second-oldest Champagne house. Nearly three centuries later, Chanoine continues to develop its heritage and pass on the pleasure of Champagne, from generation to generation, in France and around the world.

#### TASTING NOTES

A brilliant golden color underlines a fine and persistent foam. The nose exudes a delicate mixture of yellow fruits and acacia flowers mixed with gourmet scents of biscuit. Ample and lively mouth dominated by aromas of mirabelle plum and nectarine, followed by a certain roundness with flavors of pears and dried fruits. A long and structured finish accompanied by some roasted notes. Tasting temperature between 10 ° and 12°C.

