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CHANOINE Chanoine Frères Grande Réserve Brut

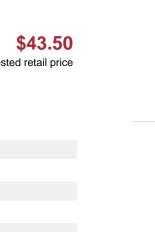
		Product code	11766571
	\$	Licensee price	\$37.65
	iii -	Format	6x750ml
		Listing type	SAQ Continuous Supply
	Lõ	Status	Available
	۰.	Type of product	Champagne
		Country	France
	Ø	Regulated designation	Appellation origine controlée (AOC)
	9	Region	Champagne
	9	Subregion	Montagne de Reims
	#*	Varietal(s)	Pinot Noir 7 %
	#*	Varietal(s)	Pinot Meunier
	#*	Varietal(s)	Chardonnay
	%	Alcohol percentage	12%
	Сў	Colour	White
	1	Closure type	CORK-Natural
	X	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.







* Suggested retail price