

CHANOINE FRÈRES

Réserve Privée Brut Millésime 2014



A delicate and vivacious champagne of character, in a festive spirit.


COMPOSITION

48% Pinot Noir, 39% Chardonnay, 13% Meunier

TASTING NOTES

The fine, delicate effervescence sets off a brilliant color with golden highlights.

The rich, seductive nose delivers aromas of candied fruit and roasted hazelnuts, accompanied by honeyed notes. The palate is perfectly balanced between freshness and fullness, dominated by flavors of candied orange and lemon, with a long, harmonious finish.

 A vintage marked by expressivity and freshness, the ideal partner to accompany your meal.

Ideal serving temperature between 10° and 12°

INSPIRATIONS

Roast goose and sweet potatoes
Grenadine of veal with apples
Chaource cheese
Peach crumble



2022