

Published based on [NV Varnier-Fanniere Brut Rose Grand Cru](#)

NV Varnier-Fanniere Brut Rose Grand Cru



Description:

The FanniÃƒfÃƒre family has a legacy of grape growing that dates back to 1860. The familyÃƒfÃƒre vineyards are in the most renowned Grand Cru villages, including those of the Avize appellation. The family sold their sought-after grapes to the larger Champagne houses until 1950, when John FanniÃƒfÃƒre decided to start making his own Champagne. Then, in 1965, he passed the winery down to his daughter, Josette, and her husband Guy Varnier. Varnier-FanniÃƒfÃƒre has since been passed down to the third generation, Denis Varnier, who is committed to using the most traditional Champagne-making techniques. The NV Varnier-FanniÃƒfÃƒre Brut RosÃƒfÃƒ Grand Cru combines the elegance of 90% Chardonnay with the powerful fruit imparted by 10% Pinot Noir. This enchanting and seductive RosÃƒfÃƒ Champagne is the perfect accompaniment for meat dishes as well as red fruit based desserts.

Regular price: ~~56.00 USD~~

Our price: **56.00 USD**



You can also find this article published on [NV Varnier-Fanniere Brut Rose Grand Cru](#), and on the tag pages [Accompaniment](#), [Avize](#), [Brut](#), [Champagne Houses](#), [Chardonnay](#), [Denis](#), [Desserts](#), [Elegance](#), [Grand Cru](#), [Grapes](#), [Legacy](#), [Meat Dishes](#), [Rose](#), [Third Generation](#).