

Champagne Canard-Duchene

Brut Rose

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 40% Pinot Meunier, 30% Chardonnay, 30% Pinot Noir

WINEMAKING: Reserve wine: 10% Pinot Noir

maceration Terroir: Pouillon, Festigny, Vinay and Ludes

ALCOHOL BY VOLUME: 0.0%

AGING: 3 years

THE STORY

In 1859 winemaker Léonie Duchêne met and married barrel maker Victor Canard. They decided to combine their last names and produce their own unique Champagne, based on the Pinot Noir grapes they grew in the heart of the Montagne de Reims. They released their first bottling of Champagne eight years later, in 1868, to rave reviews. Léonie was among the first female winemakers in the Champagne region, and to this day Canard-Duchêne is one of the few Champagne houses still family owned. Winemaker Laurent Fédou describes the house style as “very lively, youthful and balanced with freshness and bright acidity”.

THE ADJECTIVES

OVERALL: Refined & Elegant

AROMAS / FLAVORS: Strawberry, raspberry, subtle spices

MOUTHFEEL: Fine bubbles

THE SELLING POINTS

Delicate & summery Rose Champagne

AWARDS: 92pts Gold Sommelier's Choice Awards

PAIRINGS: Grilled white meat, Serrano ham, panna cotta with red fruit

