

Champagne Canard-Duchene Brut

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 40% Pinot Noir, 40% Pinot Meunier, 20%
Chardonnay

WINEMAKING: Assemblage contains 20% reserve wine; 9
grams/liter sugar

ALCOHOL BY VOLUME: 0.0%

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: Fresh intensity & noble character

AROMAS / FLAVORS: Fresh red berries, crisp apples
& pears, a touch of smoke and buttery brioche

MOUTHFEEL: Elegant with retrained richness

THE SELLING POINTS

AWARDS: 91pts Decanter, 90pts Gold, Sommeliers
Choice Awards

PAIRINGS: Spring Vegetable Dishes, Seared Scallops

