

Champagne Canard-Duchene Charles VII Blanc de Blancs

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 100% Chardonnay

WINEMAKING: Reserve wines: about 30% Vinification in thermo-regulated stainless steel vats Malolactic fermentation

ALCOHOL BY VOLUME: 0.0%

AGING: Minimum 4 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: Fresh & Elegant

AROMAS / FLAVORS: Pear, lychee, pastry cream

MOUTHFEEL: Round with fine bubbles

THE SELLING POINTS

An exceptional wine for exceptional occasions

AWARDS: 90pts Decanter

SUSTAINABILITY: Vegan

PAIRINGS: Sea bream tartare w/ citrus fruits,
pan-fried salmon w/ dill

