

CANARD-DUCHÊNE CHAMPAGNE BRUT



Pinot Noir, Pinot Meunier and Chardonnay. A golden hue with delicate bubbles. Intense aromas of fresh fruit. Flavors of fruit coupled with hints of buttery brioche. Freshness and intensity align with an earthy, noble character. Beautiful as an aperitif. Pair with springtime dishes and fresh vegetables or a generous terrine.

The Canard-Duchêne domain is in the village of Ludes, in the heart of the Montagne de Reims, Champagne, France. Surrounded by celebrated vineyards and stunning landscapes, Ludes boasts an exceptional location. Perched atop the famed Montagne de Reims plateau, the village is nestled amongst lush forests and delicate hillside vines. The soil is a unique combination of limestone, chalk, clay and sands. 20% Reserve wine. 3 years cellar aging.

Founded in 1868, Champagne Canard-Duchêne is located in Ludes, a Premier Cru village nestled in the heart of the Natural park of Reims Montagne. It all started with the romance of Victor Canard, son of a barrel-maker, and Léonie Duchêne, daughter of a winegrower. In 1868, the couple created the eponymous Maison Canard-Duchêne and dedicated their lives to revealing the wonderful potential offered by this hillside. Their exceptional terroir brings earthy roots to the House, and a deep respect for environment, explaining the inspiring relation with Mother Nature that every cuvée reveals.

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Tasting Note:

CANARD-DUCHÊNE CHAMPAGNE BRUT

Pinot Noir, Pinot Meunier & Chardonnay. Delicate bubbles; aromas of fresh fruit; flavors of fruit with hints of buttery brioche; freshness & intensity align with an earthy, noble character.

Shelf Talker:

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