

CANARD-DUCHÊNE CHAMPAGNE BRUT ROSÉ



Pinot Meunier, Pinot Noir and Chardonnay. Slightly rosy hue with beautiful pearl reflections and fine bubbles. Intense aromas of fresh fruits, predominantly strawberry and raspberry. Flavors of red fruit and subtle spicy aromas. It is delicate and summery with a decisively refined and elegant style. Great paired with grilled white meat, finely sliced Serrano ham or Pana cotta with red fruits.

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. 10% reserve wine (Pinot Noir maceration). Rosé from blending. 3 years cellar aging.

Founded in 1868, Champagne Canard-Duchêne is located in Ludes, a Premier Cru village nested 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 winemaker. 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:

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Fine bubbles; aromas of strawberry & raspberry; flavors of red fruit & subtle spice; delicate & summery with a refined & elegant style.

Shelf Talker:

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