

FONDÉ EN 1868



CHAMPAGNE
CANARD-DUCHÊNE
FRANCE

Brut



Born of Léonie Duchêne and Victor Canard's storied romance, Canard-Duchêne is the only champagne house to declare freedom as a state of mind. Nestled in the heart of the Montagne de Reims region, the house draws inspiration from nature, and celebrates it in each of its cuvées.

THE HOUSE SIGNATURE

From an assemblage of 60 different vineyard parcels.

Nose: Intense aromas of fresh fruit, typical of Pinot varietals.

Eye: A golden hue and delicate bubbles.

Palate: Notes of fruit coupled with hints of buttery brioche.

PAIRING NOTES

A champagne fit for aperitif.

Springtime dishes and fresh vegetables.

A generous terrine.

Seared scallops.

40% Pinot Noir

40% Pinot Meunier

20% Chardonnay

Sugar content (grams/liter): 9

Reserve wine content: 20%

*A word from our Cellar Master,
Laurent Fédou:*

"The Canard-Duchêne style par excellence. Freshness and intensity align with the earthy and noble character of this cuvée."

Available in 37.5cl half bottles, 75cl bottles, 150cl magnums, and 300 cl jeroboams.