

FONDÉ EN 1868

CHAMPAGNE CANARD-DUCHÊNE

FRANCE

Léonie Brut



Dedicated to the founder of the house, the Léonie Brut is the champagne of connoisseurs. The use of pinot noir and pinot meunier in this cuvee combined with minimum aging of 3 years creates excellent structure and richness.

THE CUVÉE LÉONIE BRUT IS SEDUCTIVE AND ELEGANT.

Nose: Lightly stewed yellow fruits, tropical fruits, dry flowers, and notes of gingerbread.

Eye: Pale gold.

Palate: Fresh with flavors of pineapple confit, slightly spicy, toasted flavors.

PAIRING NOTES

Foie gras and lightly smoked meagre.

Gingerbread-crust sea bass.

Chicken supreme with summer truffles.

50% Pinot Noir

30% Pinot Meunier

20% Chardonnay

Premiers Crus such as Villeneuve and Vertus.

A word from our Cellar Master, Laurent Fédou:

"Leonie Cuvées are notable champagnes. Derived from an assemblage of exceptional grapes, they are aged to peak maturity thanks to the artful addition of reserve wines."

Sugar content (grams/liter): 9

Reserve wines: 25%

Minimum aging 3 years

Certified Vegan

Available in 37.5cl half bottles, 75cl bottles, 150cl magnums, 300cl jeroboams, and 600cl methuselahs.

