

Champagne Canard - Duchene Champagne Canard-DucheneCuvee Charles VII Rose

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 40% Pinot Noir, 30% Pinot Meunier, 30%

Chardonnay

WINEMAKING: Vinification in thermo-regulated stainless steel vats

Malolactic fermentation

20% of which Pinot Noir vinified in red

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: Fruity & Delicate

AROMAS / FLAVORS: Red fruits, delicate Morello cherries

MOUTHFEEL: Fine mousse

THE SELLING POINTS

Expressive, seductive, subtle, elegant, delicate...

PAIRINGS: Duck breast with pink berries, Parmesan or Bleu d'Auvergne

