

FONDÉ EN 1868



CHAMPAGNE
CANARD-DUCHÊNE
FRANCE

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.



Brut Rosé

Refined & Elegant

VINIFICATION

Blending : 40% Pinot Meunier
30% Pinot Noir
30% Chardonnay

Terroir : Pouillon, Festigny, Vinay and Ludes

Sugar content (in g/l) : 8

Reserve wine : 10% Pinot Noir maceration

Ageing in cellar : 3 years

Rosé from blending

TASTING NOTES

Eye: Slightly rosy hue, beautiful pearl finish, with fine bubbles.

Nose: Intense aromas of fresh fruits, predominantly strawberry and raspberry.

Palate: Notes of red fruit and subtle spicy aromas.

PAIRING NOTES

Grilled white meat.

Finely sliced Serrano ham.

Pana cotta with red fruits

*A word from our Cellar Master, Laurent Fédou:
"Delicate and summery,
Brut Rosé has a decisively
elegant style."*



Certified Vegan



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