

FONDÉ EN 1868



CHAMPAGNE
CANARD-DUCHÊNE
FRANCE

Léonie Brut Rosé



Dedicated to the founder of the house, the Léonie Brut Rosé 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 ROSÉ IS AN ODE TO THE SUCCULENCE OF RED BERRIES

Nose: Intense aromas of fresh fruit, characteristics of Pinots, and floral notes.

Eye: Pale pink and salmon hue.

Palate: Notes of fresh-picked red fruits with a subtle spiciness.

PAIRING NOTES

A garden-fresh summer salad with grilled white meat.

Light vegetable quiche.

Strawberries with basil.

30% Pinot Noir

40% Pinot Meunier

30% Chardonnay

Sugar content (grams/liter): 9

Reserve wines: 25% Pinot Noir vinified in red

Minimum aging 3 years

Certified Vegan

Available in 75cl bottles

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."

