

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

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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."*

