

FONDÉ EN 1868



CHAMPAGNE
CANARD-DUCHÊNE
FRANCE



P 181 Extra Brut

This organic champagne stems from twelve hectares of organic vineyards. Of these twelve hectares, seven come directly from the "Parcelle 181," located in the village of Verneuil.

CUVÉE P181, AN AUDACIOUS CREATION

Nose: Candied citrus and yellow fruits. A subtle freshness tempered by a fruity fullness.

Eye: Pale gold, with delicate bubbles.

Palate: Yellow fruit and mirabelle plum.

PAIRING NOTES

John Dory filet in an orange butter.

Oyster and red bream tartare.

Langoustines in a saffron-infused broth.

30% Pinot Noir

30% Pinot Meunier

40% Chardonnay

Sugar content (grams/liter): less than 6

Minimum aging 3 years

Certified Vegan and Organic

A word from our Cellar Master,

Laurent Fédou:

"The development of P181 is part of Canard-Duchêne's global initiative to be respectful of the environment."

Available in 75cl bottles

