

FONDÉ EN 1868



CHAMPAGNE
CANARD-DUCHÊNE
FRANCE

Premier Cru



*A word from our Cellar Master,
Laurent Fédou:*

“Canard-Duchêne is located in Ludes, a village with the Premier Cru classification in the heart of the Montagne de Reims Regional Park. Of the 320 villages of the Champagne region, only 42 can claim the prestigious Premier Cru certification.”

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.

THE CUVÉE BRUT PREMIER CRU REVEALS A MULTIFACETED COMPLEXITY.

Nose: Delicate citrus aroma.

Eye: Pale gold hue with delicate bubbles.

Palate: A crisp freshness with a hint of minerality and a beautiful length.

PAIRING NOTES

Salmon gravlax garnished with fresh dill.

Assortment of seafood.

50% Pinot Noir

30% Pinot Meunier

20% Chardonnay

Grands and Premiers Crus such as Chouilly, Aÿ and Avize

Sugar content (grams/liter): 9

Certified Vegan

Available in 75cl bottles.

