

FONDÉ EN 1868



CHAMPAGNE
CANARD-DUCHÊNE
FRANCE

Reserve



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 RESERVE STANDS OUT THANKS TO ITS HARMONIOUS AROMATIC BALANCE

Nose: Subtle aromas of candied fruit.

Eye: Golden yellow robe with delicate bubbles.

Palate: Freshness and intensity mingle perfectly due to the addition of 25 % reserve wines within the assemblage.

PAIRING NOTES

Savory hors d'oeuvres.

Grilled quinoa salad with burrata and sundried tomatoes.

50% Pinot Noir

30% Pinot Meunier

20% Chardonnay

Sugar content (grams/liter): 9

Reserve wines: 25%

Minimum aging 3 years

Available in 37.5 and 75cl bottles.

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

"Balanced, silky and elegant, Brut Réserve is an exceptional champagne that offers a delicate, aromatic richness."