



HARVEST 2019
N°LOT 7F09

CHAMPAGNE
CANARD-DUCHÊNE
FRANCE

The P181 cuvée was born in 2016. This organic champagne stems from 9 hectares of organic vineyards certified by the ECOCERT organization. Of these 9 hectares, 7 come directly from the «Parcelle 181», located in the village of Verneuil.

P181 Extra Brut



VINIFICATION

Blending: 39% Pinot Noir
31% Chardonnay
30% Pinot Meunier

Terroir: Verneuil, Vandières, Moussy, Chamery, Merfy, Montgueux, Villenauxe, Villers-Marmery and Epernay.

Sugar content (in g/l): lower than 4 (Extra Brut)

Ageing in cellar: 3 years

The first fermentation of the Chardonnays is made of oak barrels.

Vegan certified

TASTING NOTES

Eye: A nice pale gold hue.

Nose: Yellow and white fruits aromas dominate, before giving way to a very delicate milk chocolate note.

Palate: The liveliness seduces with a nice tonic freshness and an impression of a summer fruit basket. The finish tightens, revealing delicate bitters.

PAIRING NOTES

A fillet of sea bass.

A medaillon of monkfish with citrus fruits.

A delicate meat like veal.

A word from our Cellar Master, Laurent Fédou:

« P181 is a unique champagne, a tribute to nature. Its elegance, freshness and balance will surely surprise you. »

