



FONDÉ  EN 1868

CHAMPAGNE
CANARD-DUCHÊNE
FRANCE

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.

Réserve

VINIFICATION

Blending: 50% Pinot Noir
30% Pinot Meunier
20% Chardonnay

Sugar content (in g/l): 7
Reserve wine: 25%
Ageing in cellar: 3 years
Vegan certified

TASTING NOTES

Eye: Golden yellow robe with delicate bubbles.

Nose: Subtle aromas of candied fruit.

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

PAIRING NOTES

Appetizers for the aperitif.
Grilled quinoa salad with burrata and sundried tomatoes.

A word from our Cellar Master, Laurent Fédou:
« **Balanced, silky and elegant, Brut Reserve is an exceptional champagne that offers a delicate, aromatic richness.** »



Esprits libres
Depuis 1868

www.canard-duchene.fr

Available in 37.5cl half bottles and 75cl bottles