

FRESH & ELEGANT

FONDÉ EN 1868

# CHAMPAGNE CANARD-DUCHÊNE FRANCE

Dedicated to the founder of the House, the Léonie cuvées are champagne for connoisseurs. The use of Pinot Noir and Pinot Meunier in this cuvée combining with minimum ageing of 3 years creates an optimal structure and richness.

## Léonie Brut

### VINIFICATION

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

**Terroir:** Premiers Crus such as Villeneuve and Vertus.

**Sugar content (in g/l):** 7

**Reserve Wine:** 35%

**Ageing in cellar:** 3 years

Vegan certified

### TASTING NOTES

**Eye:** A nice pale gold hue.

**Nose:** Aromas of stewed yellow fruits, exotic fruits, dried flowers and gingerbread.

**Palate:** A nice freshness brought by aromas of candied pineapple, slightly spicy and toasted flavors.

### PAIRING NOTES

White asparagus and chive cream.

Gingerbread-crusted sea bass.

Chicken suprem with summer truffles.

A word from our Cellar Master, Laurent Fédou:  
« Cuvée Léonie Brut is an elegant champagne.  
Freshness and exoticism are its hallmarks. »

