

FONDÉ EN 1868



CHAMPAGNE  
**CANARD-DUCHÊNE**  
FRANCE

*As part of its global environmental policy, Canard-Duchêne invites you to celebrate your holidays in a different way with its limited edition : Reforest'Action. A project aiming to financially support the restoration of forests, in order to protect the climate and biodiversity.  
Scan the QR code to discover an animation in augmented reality.*



**BRUT RÉSERVE**  
reforest'ACTION

VINIFICATION

**Blending :** 45% Pinot Noir

30% Chardonnay

25% Pinot Meunier

**Terroir :** Crus from Verneuil, Vertus and Avize

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

**Reserve wine :** 30%

**Ageing in cellar :** 3 years

Vinification in thermo-regulated stainless steel tank.  
Malolactic fermentation.

TASTING NOTES

**Eye:** A pretty straw gold colour.

**Nose:** Toasted notes and aromas of yellow fruits such as dried apricot

**Palate:** A beautiful freshness brought by fresh and juicy fruit aromas like mirabelle plum.

PAIRING NOTES

Risotto with morels and parmesan cream

Roast quail and pan-fried mushrooms

24 months matured Comté cheese

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

*" It is essential to give meaning to our actions through such a project. A champagne full of freshness and fruit, closer than ever to the terroir of Champagne region. "*