

FONDÉ  EN 1868
CHAMPAGNE
CANARD-DUCHÊNE
FRANCE



« All in balance, V 2012 is an exceptional vintage. A complex Champagne from an outstanding year that reveals a vintage with a strong aromatic potential. »

Laurent Fédou,
Cellar Master of the House

V... like Victor Canard, who founded the Maison Canard-Duchêne in 1868. As a prestigious cuvée, this vintage without any dosage is a blend dominated by the powerful and subtle character of Pinot Noir.

A DELICATE AND POWERFUL BRUT NATURE VINTAGE

The Canard-Duchêne House only creates a vintage from the best harvests. 2012 was a year rocked by abundant rainfall and strong sunshine, resulting in a very high-quality harvest. The 10 years of ageing in our cellars have perfected the maturity and complexity of this exceptional champagne.

TERROIR

19 Crus of which a majority of Grands Crus and Premiers Crus such as Aÿ, Bouzy, Chigny, Ludes, Taissy et Mailly.

40% of Grands Crus

20% of Premiers Crus

The terroir of the Montagne de Reims is mainly chalky, giving the Champagne all its minerality, body and finesse.

The terroir of the Vallée de la Marne is much richer (more marly, clayey); balancing the Champagne by bringing its richness.

BLENDING

70% Pinot Noir

30% Pinot Meunier

VINIFICATION

Dosage : Brut Nature – Sugar content (in g/l) : 0

Ageing in cellar : 10 years

Thermo-regulated stainless steel tank and malolactic fermentation.

TASTING NOTES

Eye: A pale gold hue, limpid, which sublimates a delicate bubble.

Nose: At first nose, a few brioche notes, slightly toasted as well as aromas of ripe yellow fruits such as mirabelle plums. When aired, elegant raspberry aromas unfold. As the wine evolves, it reveals slight hints of cedar wood.

Palate: Beautiful structure and freshness; minerality and saltiness in the mouth. Slight notes of grapefruit zest are delicately expressed on a long and persistent finish.

PAIRING NOTES

A scallop and citrus fruit carpaccio

A fillet of red mullet accompanied by a drizzle of olive oil and lemon juice
A seafood platter

Ageing potential : 10 years