

# Champagne Canard-Duchene Cuvee Charles VII Rose

## THE FACTS

COUNTRY: France  
REGION: Champagne  
APPELLATION: Champagne  
CEPAGE: 40% Pinot Noir, 30% Pinot Meunier, 30% Chardonnay  
WINEMAKING: Vinification in thermo-regulated stainless steel vats  
Malolactic fermentation  
20% of which Pinot Noir vinified in red  
ALCOHOL BY VOLUME: 0.0%  
AGING: Minimum 4 years



## THE STORY

In 1859 winemaker Léonie Duchêne met and married barrel maker Victor Canard. They decided to combine their last names and produce their own unique Champagne, based on the Pinot Noir grapes they grew in the heart of the Montagne de Reims. They released their first bottling of Champagne eight years later, in 1868, to rave reviews. Léonie was among the first female winemakers in the Champagne region, and to this day Canard-Duchêne is one of the few Champagne houses still family owned. Winemaker Laurent Fédou describes the house style as “very lively, youthful and balanced with freshness and bright acidity”.

## THE ADJECTIVES

OVERALL: Fruity & Delicate  
AROMAS / FLAVORS: Red fruits, delicate Morello cherries  
MOUTHFEEL: Fine mousse

## THE SELLING POINTS

Expressive, seductive, subtle, elegant, delicate...  
PAIRINGS: Duck breast with pink berries, Parmesan or Bleu d'Auvergne

