Champagne Canard-Duchene Cuvee V Brut Nature

The Facts

COUNTRY: France
REGION: Champagne
APPELLATION: Champagne
CEPAGE: 70% Pinot Noir, 30% Pinot Meunier
WINEMAKING: Thermo-regulated stainless steel tank and malolactic fermentation.
ALCOHOL BY VOLUME: 0.0%
AGING: 10 years in cellar

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: Complex & Aromatic
AROMAS / FLAVORS: Brioche, mirabelle plums, raspberry, cedar wood, minerals, grapefruit zest
MOUTHFEEL: Fresh with beautiful structure

The Selling Points

An exceptional Champagne from 19 Crus
AWARDS: 93pts Decanter
PAIRINGS: Scallop carpaccio with citrus, or monkfish with verbena

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