# 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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