

CANARD-DUCHÊNE

CHAMPAGNE

To mark its centenary in 1968, Canard-Duchêne created Champagnes dedicated to fine dining, in a special bottle with oenological qualities. These blends are comprised of a significant proportion of Premiers and Grands Crus, together with a high proportion of reserve wines and have the benefit of extended cellar ageing. For the Blanc de Blancs, Maison Canard-Duchêne selects Chardonnays from Côte des Blancs and Vitryat for their spring lightness.

Blanc de Blancs Iconic

BLEND



Chardonnay
100%

Terroirs: Nogent-l'Abbesse, Avize, Vertus, Mesnil-Sur-Oger and Montgueux.

Reserve wines: 30%

Cellars ageing: minimum 3 years
In optimum, constant, natural conditions on our Domaine de Ludes : total darkness, 90% hygrometry and a temperature of 11°C.

Dosage: < 7g/L

TASTING NOTES



On the eye, a pale golden colour, irradiating fine sparkling bubbles.



On the nose, the initial pure aromas of white fruits such as lychee and pear give way to creamy custardy notes.



On the palate, the brightness of white fruits emerges, heightened by rounded, luscious flavours.

Canard-Duchêne Champagnes are at their peak when released from the cellars. However, if you wish, you can store them for between 2 to 3 years, away from light, at a constant temperature of between 10°C and 15°C.

FOOD AND WINE PAIRINGS

Oysters in a cucumber-scented brine jelly with slivers of fennel and green yuzu zest.
Chicken supreme salad with Emmental, celeriac and Granny Smith apple in a lemon cream with green olive oil and fleur de sel.
Cod minestrone with green vegetables, basil and lemon zest.



AWARDS



Gold Medal Berliner Wine Trophy
Gold Medal - Mundus Vini
Gold Medal - CSWWC

CYNTHIA FOSSIER, CELLAR MASTER

"The full nobility of the Chardonnay is brilliantly manifested in this Blanc de Blancs. The combination of Crus from the Côte des Blancs and Vitryat areas makes this wine an exceptional champagne."

