

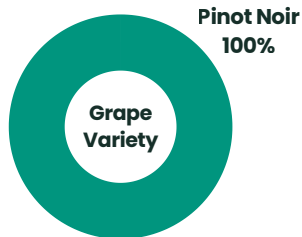
CANARD-DUCHÊNE

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. The Blanc de Noirs is distinctive in being a blend of a high proportion of reserve wines, including a Perpetual Reserve made from the best specially selected Pinots Noirs, going back to 2012.

Blanc de Noirs Iconic

BLEND



Terroirs: Ludes, Aÿ, Mailly and Ambonnay.

Reserve wines: 50%, including 10 - 20% from a Perpetual Reserve made from the best Pinot Noirs dating back to 2012, mainly from Ludes and Mailly in the Montagne de Reims, and from Fontette and Les Ricey in the Aube.

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



A golden hue with fine bubbles.



This champagne offers a combination of intensely complex aromas. On aeration, subtle cherry and blood orange notes open up, revealing a unique sensory bouquet.



A host of candied fruit aromas unfurls to give a markedly elegant taste experience through its finesse. The dominant taste is of luscious Mirabelle plums.

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

Madagascan prawn tartare with pomegranate and redcurrants, pink pepper, Himalayan salt and black olive oil.

Pan-roasted line-caught yellow pollock, yellow pepper tajine and grapes.

Suckling lamb shoulder confit and its jus, with apricots, fennel seeds, coriander, ginger, turmeric and cinnamon.



CYNTHIA FOSSIER, CELLAR MASTER

"The gourmet Blanc de Noirs blend stems from "high altitude" terroirs selected for their coolness, and embodies the very essence of Canard-Duchêne's know-how. It includes some of our special reserve, enriched since 2012 by the best Pinots Noirs through a solera-like system. Enhanced by this grape variety, the subtlety of this wine reveals its elegance and power."

AWARDS



91/100 - Wine Enthusiast
Gold medal - Mundus Vini

