LUDES FRANCE

CANARD-DUCHÊNE

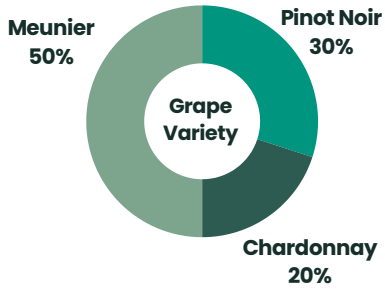
CHAMPAGNE

Canard-Duchêne's Brut Champagne is crafted in a harmonious, well-balanced style, with emphasis on the freshness and original purity of the fruit. Through precision blending of wines from the current year together with a selection of reserve wines, our Cellar Master reveals the best of our terroir, making the most of the intensity of Pinot Noir.



Essentiel - Brut

BLEND



Terroirs: About a hundred Crus, such as Nogent-l'Abbesse, Saint-Thierry and Vallée de la Marne region.

Reserve wines: > 20%

Cellars ageing: 2 - 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 lovely straw-yellow colour with fine bubbles.

On the nose, intense fresh fruit aromas, typical of our Pinots, together with subtle floral touches.

On the palate, a wonderful balance of lightness and luscious indulgence. The full flavour of fresh fruit with apple and plum notes.
Aromas of spring foliage, reminiscent of a visit to the florist's, are brought out by a delicately toasted flavour.

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

White miso-marinated salmon trout skewers.
Mildly spiced pink Champagne lentil falafels.
Spring vegetable gazpacho with herby fromage frais.

AWARDS

Gold Medal Japan Women's
Gold Medal Berliner Wine Trophy Gold
92/100 - International Wine Challenge

CYNTHIA FOSSIER, CELLAR MASTER

"Our Essentiel Brut Champagne is the perfect accompaniment for any occasion. Its fresh personality allows the fruit to express its full potential."

Le 01/02/2025
Available in half-bottle (37.5cl), bottle (75cl) magnum (150cl) and jeroboam (300cl).

www.canard-duchene.fr
Enjoy our wines in moderation