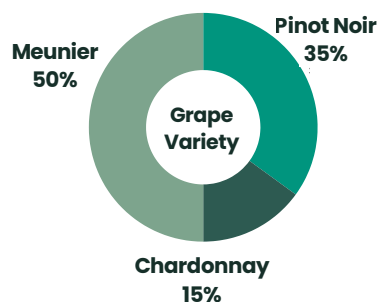


Canard-Duchêne's Demi-Sec Champagne has a distinctive lusciousness, highlighted by a generous dosage, counterbalanced by the brightness of the fruit. A wine whose sweetness makes it a perfect match for sweet and savoury dishes or fruit-based desserts

Essentiel - Demi-Sec

BLEND



Terroirs: About a hundred Crus, notably from the Vallée de la Marne and Aube region.

Reserve wines: > 10%

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: 36g/L

TASTING NOTES



On the eye, a lovely straw-yellow colour with golden reflections.



On the nose, the delicious, full-bodied lusciousness of almost compote-like yellow fruits heralds a wonderful roundness.



On the palate, different flavours emerge in perfect symmetry. The intensity of the fruit, especially peach, combines with warm, spicy notes to give a sweet, mellow sensation.

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

Curried pork loin with mango and coconut milk.

Fennel, orange and almond tarte tatin.

A creamy, zesty lemon and basil cheesecake with a red berry coulis.



CYNTHIA FOSSIER, CELLAR MASTER

"The essence of our Demi-Sec Champagne is the remarkable balance between the fruit's freshness and sweetness. This precise combination is an invitation to indulge."

