LUDES FRANCE

CANARD-DUCHÊNE

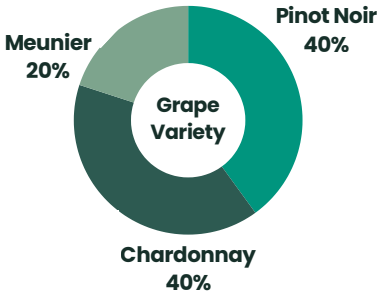
CHAMPAGNE

Léonie Champagne was crafted in tribute to the House's co-founder, in a fresh, indulgent style with emphasis on the finesse and elegance of Pinot Noir. This wine is distinguished by its combination of wines from the current year together with a Perpetual Reserve made up of earlier blends, giving it both an immutable style and aromatic depth.

Brut Léonie Iconic



BLEND



Terroirs: Verzenay, Verzy, Nogent-l'Abesse, Fontette, Bar-sur-Aube, Damery, Bassuet

Main Harvest: 2022
2022 was marked by abundant sunshine and exceptionally dry conditions, delivered a generous harvest of perfectly healthy, high-quality grapes. Rapid yet remarkably serene, the vintage gave birth to a luminous, sun-filled expression of Champagne.

Reserve wines: 30% of a Perpetual Reserve begun in 2012, in which the oldest wine dates back to 2009.

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

Dosage: < 7g/l

TASTING NOTES

On the eye, a lovely radiant pale golden hue.

On the nose, juicy, well-ripened yellow fruits such as peaches transport us to a sunny orchard in summer.

On the palate, tropical fruit aromas, such as candied pineapple. Dried flower notes can be detected and toasted flavours, heightened by mild spices. A taste experience all about full-bodied freshness.

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

Sea bass in a gingerbread crumb with savoury pumpkin tart and a carrot reduction.
Chicken supreme with summer truffle, baby potatoes and sautéed mushrooms.
Snail ravioli with garlic butter in a creamy broth.

AWARDS

91 pts Falstaff Sparkling Special 2026
Gold Medal CSWWC 2026
Gold Medal Sakura Japan Wine Awards 2026

CYNTHIA FOSSIER, CELLAR MASTER

"Canard-Duchêne's Iconic Léonie Brut champagne is the supreme reflection of the Maison Canard-Duchêne style: the freshness, intensity and elegance of the fruit are perfectly balanced to express our gastronomic vision of the Champagne terroir."

Le 13/10/2026
Available in half-bottle (37.5cl), bottle (75cl) magnum (150cl), jeroboam (300cl) and methuselah (600cl) size.

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