

CANARD-DUCHÊNE

CHAMPAGNE

Inspired by its natural surroundings, in 2009 Canard-Duchêne became the first Grande Maison to craft an Organic Champagne. Cuvée P181 is named after the plot of land [land registry number ZE 181] from which it partly stems, which is a specially cultivated, organically-certified 9-hectares section of the Maison's vineyard in Verneuil. This Champagne, made from three grape varieties, including Chardonnays vinified in barrels, combines freshness, complexity and body. Its Extra-Brut dosage reveals the purity of the fruit and its full aromatic potential.

P181 - Organic

BLEND

Terroirs: Pouillon, Verneuil, Moussy, Bassuet, Vandière, Merfy.

Main Harvest: 2023

2023 was a challenging year, shaped by unpredictable weather conditions. The grapes, which were plentiful with record-breaking bunch weights, required rigorous selection to ensure the highest quality.

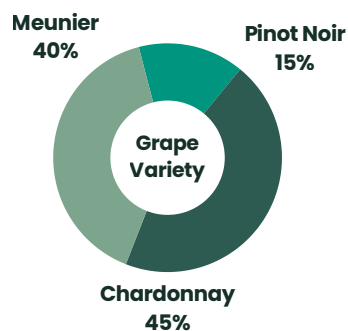
Reserve wines: 25%

Vinification: The Chardonnays are vinified in local oak barrels.

Cellars ageing: 3 years

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

Dosage: 4 g/L



TASTING NOTES



On the eye, it has a bright, pale golden hue.



On the nose, it exudes subtle candied fruit notes, redolent with luscious indulgence.



On the palate, it is charmingly lively with a refreshing crispness and the impression of a fruit basket with underlying apple and pear notes. The finish tightens to reveal delicate bitters.

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

Rack of lamb with chorizo, crushed potatoes and roasted red pepper poivronnade.
Breaded white asparagus in a yoghurt and cumin sauce.
Sweetcorn velouté with crispy flakes of serrano ham



CYNTHIA FOSSIER, CELLAR MASTER

"P181 Organic Champagne is a unique wine and veritable ode to nature. It is the result of a collaboration with several of our partner winegrowers who, since the early 2000s have, like us, wanted to play a part in change and make a long-term commitment to sustainability."

AWARDS



Gold Medal - Mundus Vini
Gold Medal - Glass of Bubbly Awards
90/100 - Wine Enthusiast