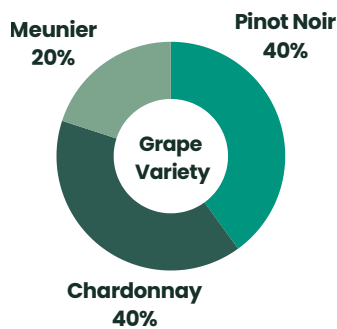


The artist duo Pangea has designed a vibrant label and gift box, reflecting the powerful messages of a collaboration inspired by the terroir and the style of the Maison : the tree of life and its roots, symbolizing the connection between humankind and nature, and the balance that unites them. Brut Réserve Champagne expresses this harmony, highlighting Pinot Noir, the Maison's signature grape variety, through a fresh and elegant tasting experience.

Brut Réserve Pangea Limited Edition

BLEND



Terroirs : Different Crus such as Nogent, Fontette, and Bar-sur-Aube.

Reserve wines : 30%

Cellar ageing : 2 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 reveals a deep yellow hue surrounded by fine bubbles.



The nose, delicate and expressive, opens generously with aromas of fresh fruit.



Brut Réserve Champagne reveals a harmonious aromatic development centered on citrus, from the liveliness of zest to the softness of orange. On the palate, it offers beautiful tension with a fresh, lingering finish an ideal companion for aperitif moments.

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

Creamy morel mushroom risotto with Parmesan and roasted asparagus.
Grilled octopus with cherry tomatoes, Kalamata olives, and mild chili pepper.
Thin tart with sun-ripened vegetables, ricotta, and thyme.



CYNTHIA FOSSIER, CELLAR MASTER

This Limited Edition is a true ode to freshness, expressed through a nuanced aromatic palette. With its delicate effervescence, this champagne offers a balanced and refined interpretation of the fruit, promising a unique tasting experience.