

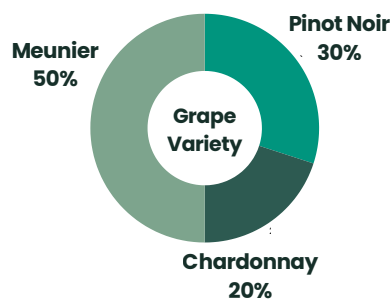
CANARD-DUCHÊNE

CHAMPAGNE

Maison Canard-Duchêne has had its roots in the Montagne de Reims region since its very foundation, developing a unique connection with its terroir, from which the House draws its inspiration. So, it was quite natural for us to initiate a partnership with Reforest'Action in 2021 to promote biodiversity. The 2024 limited edition is an ode to nature, favouring Pinot Noir in particular and terroirs near to forests, such as Épernay and Mailly. Its extended cellar ageing magnifies the fresh, fruity Canard-Duchêne champagne style.

Reforest'Action - 2024 Limited Edition

BLEND



Terroirs: Various wines from the Aisne and Montagne de Reims regions, such as Mailly and Épernay.

Reserve wines: 20%

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: < 7g/L

TASTING NOTES



On the eye, a strong yellow hue with fine bubbles.



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



On the palate, the refreshing, full-bodied aroma of fruit is expressed in a well-balanced way, presenting an elegant champagne to savour.

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, parmesan and roasted asparagus risotto.
Grilled octopus with cherry tomatoes, Kalamata olives and paprika.
Mediterranean vegetable tart with ricotta and thyme.



CYNTHIA FOSSIER, CELLAR MASTER

"It is essential to give meaning and a sense of purpose to our actions through such a project. A Champagne full of fruit and freshness, closer than ever to our terroir."

