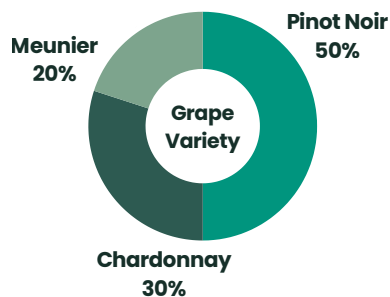


Canard-Duchêne's Brut Réserve Champagne is crafted in a harmonious and well-balanced style, with emphasis on the freshness and original purity of the fruit. Precision blending of wines from the current year together with a higher proportion of reserve wines reveals the complexity of our terroir, making the most of the intensity of Pinot Noir.

Essentiel - Brut Réserve

BLEND



Terroirs: Various crus such as Nogent-l'Abbesse and others from the Aisne or the Vallée de la Marne region.

Reserve wines: > 35%

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 colour 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

"The large proportion of reserve wines adds body and complexity to our fresh and fruity House style."