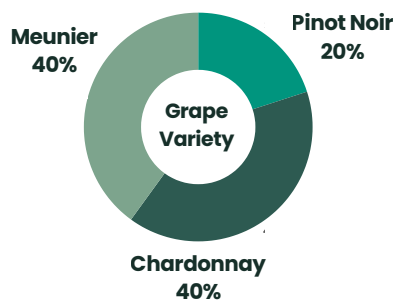


The Rosé Champagne in the “Essentiel” range is a blended rosé crafted from a careful selection of wines from the current year, reserve wines and a subtle percentage of red wine made from Pinot Noir grapes. The blend places an emphasis on Chardonnay, creating a fine balance between freshness and fruitiness.

Essentiel - Rosé

BLEND



Terroirs: About a hundred Crus, including Nogent-l'Abbesse, Sézanne, Epernay.

Reserve wines: > 20%

Red wines: 10% Les Riceys Pinots Noirs.

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 discernible slightly rosy hue with a pearly ribbon of fine bubbles.



On the nose, its delicate sour candy notes match perfectly with red berry notes, such as strawberry and raspberry.



On the palate, pomegranate and red berry notes dominate, evoking the pleasures of sweet treats from our childhood days, counterbalanced by lightness.

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

Chicken skewers, marinated in olive oil and zaatar.
Tiger prawn tempura with Sriracha mayonnaise.
Light pannacotta with a red berry coulis and mint leaves.



CYNTHIA FOSSIER, CELLAR MASTER

“Our Essentiel Rosé Champagne is deliciously regressive, revealing sour candy notes. The blending of our white and red wines gives rise to a harmonious champagne that is a perfect reflection of Canard-Duchêne know-how.”

AWARDS



90/100 IWC

Grand Gold Medal Mundus Vini

90/100 - Wine Spectator