

To mark its centenary in 1968, Canard-Duchêne created Champagnes dedicated to fine dining, in a special bottle with oenological qualities. These blends are comprised of a significant proportion of Premiers and Grands Crus, together with a high proportion of reserve wines and have the benefit of extended cellar ageing. The Rosé has the distinction of being a “Rosé de Saignée”, with a fine balance between the fruitiness of Pinot Noir and the finesse of Chardonnay.

Rosé Iconic

BLEND

Terroirs: Les Riceys, Avize, Aÿ and Vertus.

Reserve wines: 30%

Red wine : 20%

Vinification: Rosé de Saignée

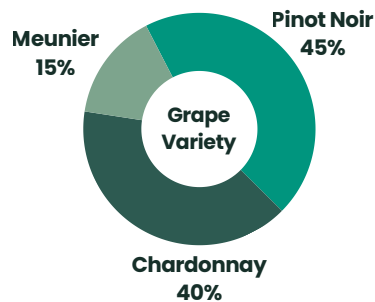
The distinctive colour of our Rosé Champagne is achieved using a special, exacting method for the vinification of Les Riceys Pinot Noir grapes: the Saignée method.

This technique, consisting of allowing the juices to take on colour through contact with the grape skins for a very precise duration, captures all the red berry juiciness, fruitiness, crispness and elegance.

Cellars ageing: minimum 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, its delightful copper colour reveals fine bubbles.



On the nose, subtle, delicate notes of luscious red berries such as redcurrants and blackcurrants highlight the blend's complexity.



On the palate, freshness is backed by acidic notes, together with cherry and Morello cherry aromas.

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

Seared tuna à la plancha with finely diced beefsteak tomatoes, caramelised leeks and balsamic vinegar.

Roast squab in a cherry and blackcurrant jus with Tandoori-spiced sweet potato purée.

Strawberry carpaccio and mandarin royale with liquorice mint and Thai basil.

AWARDS

92/100 – Wine Enthusiast

92/100 Essi Avellan

90/100 – International Wine Challenge



CYNTHIA FOSSIER, CELLAR MASTER

“The Saignée method chosen for this Rosé allows us to craft a full-bodied, fruity cuvée, counterbalanced by an omnipresent freshness.”