

CANARD-DUCHÊNE

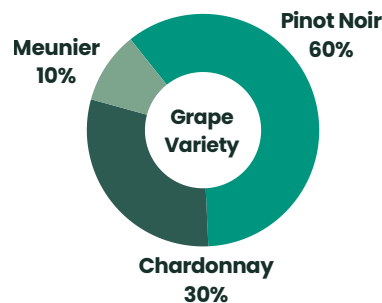
CHAMPAGNE

The V Champagne, named in honour of Victor Canard, one of the House's co-founders, is a distillation of Canard-Duchêne know-how, placing emphasis on the Pinot Noir and iconic wines of the Montagne de Reims region. The V collection showcases the unique expression of our finest vintages.

V 2010 is all about boldness: the decision to make 2010 a vintage harvest, favouring terroirs that succeeded in expressing delicacy and power. This unique combination is enhanced by extended ageing and an Extra Brut dosage level, preserving the purity of the fruit and the very essence of the selected terroirs. The demanding nature of the 2010 harvest led to just a single bottling of 7000 magnums, all numbered.

V - 2010

BLEND



Terroirs: Grands Crus including Ambonnay, Aÿ and Chouilly.

Vintage: 2010

Weather conditions were difficult in 2010. However, thanks to very strict sorting, tastings of vins clairs (base wines) have confirmed the wines are of very high quality.

Cellars ageing: 12 years

In optimum, constant, natural conditions on our Domaine de Ludes : total darkness, 90% hygrometry and a temperature of 11°C.

Dosage: < 4g/L

Opting for a V 2010 magnum offers you slower micro-oxygenation, allowing oxygen to come into contact with more wine. So, each sip reveals the full finesse and balance of this champagne.

TASTING NOTES



On the eye, the golden straw colour embraces the stream of fine bubbles.



On the nose, toasted flavours give way, on aeration, to sweet and lusciously indulgent pastry and white floral notes.



On the palate, the cuvée's full spring potential coaxes out a remarkable freshness for a final note revealed in its lengthy finish, offering flavour and persistence.

Canard-Duchêne Vintages are at their peak when released from the cellars. However, if you wish, you can store them 12 years, away from light, at a constant temperature of between 10°C and 15°C.

FOOD AND WINE PAIRINGS

Langoustines royales with grilled lemon and violet petals.

Sea bass with a sesame crumb in a beurre blanc sauce with Thai lime and pan-fried green asparagus.

Chuck steak with smoked tea and cep cream sauce.



CYNTHIA FOSSIER, CELLAR MASTER

"The quintessence of the Ambonnay, Aÿ and Rilly-la-Montagne terroirs is expressed with delicacy and power, whilst the finesse and freshness of the Chardonnays from Chouilly bring an invigorating tone to this exceptional cuvée."

AWARDS



96/100 – International Wine Challenge

92/100 – Wine Enthusiast

90/100 – Tasted by Andreas Larsson