

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 2012 is all about an exceptional harvest, as interpreted by Laurent Fédou, the Maison's Cellar Master for over 20 years. The unusual combination of Pinot Noir and Pinot Meunier is enhanced by the Brut Nature dosage, preserving the excellence of the fruit.

V - 2012

BLEND

Terroirs: Grands Crus and Premiers Crus including Aÿ, Bouzy, Chigny-les-Roses, Mailly and Ludes.

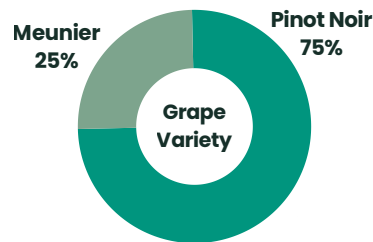
Vintage: 2012

2012 was characterised by grapes in an excellent condition with an ideal level of acidity. First tastings of vins clairs (base wines) confirmed the prospect of a great vintage.

Cellar ageing: 10 years

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

Dosage: 0 g/L



TASTING NOTES



On the eye, a bewitching pale golden hue.



On the nose, initial notes are reminiscent of toasted brioche flavours, encouraging the appearance of ripe fruits such as Mirabelle plums. On final aeration, elegant raspberry aromas emerge.



On the palate, there is a balance between cedarwood notes and mineral notes, heightened by a hint of salinity, adding further body to this champagne. The intense freshness gives a light and lengthy finish, accompanied by a zesty grapefruit note.

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

FOOD AND WINE PAIRINGS

Crab royale and grapefruit millefeuille served with a raspberry vinaigrette and toasted brioche.

Red tuna tartare maki with cucumber, Boston lettuce and Tobiko.

Cheeses: Brillat-Savarin, Brie de Melun, Brebis du Lochois, Mont Vully or Persillé de Tignes.



CYNTHIA FOSSIER, CELLAR MASTER

"This Champagne is an outstanding wine, demonstrating the terroirs' excellence as it reveals its exceptional aromatic potential. A taste experience of a rare intensity, setting the seal on the greatness of this vintage."

AWARDS



Gold Medal Drinks Business

93/100 Wine Enthusiast

94/100 Decanter