

REFINED & ELEGANT

FONDÉ EN 1868

CHAMPAGNE  
**CANARD-DUCHÊNE**  
FRANCE

Born of Léonie Duchêne and Victor Canard's storied romance, Canard-Duchêne is the only champagne house to declare freedom as a state of mind. Nestled in the heart of the Montagne de Reims region, the house draws inspiration from nature, and celebrates it in each of its cuvées.

## Brut Rosé

### VINIFICATION

**Blending:** 40% Pinot Meunier  
30% Pinot Noir  
30% Chardonnay

**Terroir:** Pouillon, Festigny, Vinay and Ludes.

**Sugar content (in g/l):** 8

**Reserve wine:** 10% Pinot Noir maceration

**Ageing in cellar:** 3 years

Rosé from blending

Vegan certified

### TASTING NOTES

**Eye:** Slightly rosy hue, beautiful pearl finish with fine bubbles.

**Nose:** Intense aromas of fresh fruits, predominantly strawberry and raspberry.

**Palate:** Notes of red fruit and subtle spicy aromas.

### PAIRING NOTES

Grilled white meat.

Finely sliced Serrano ham.

Pana cotta with red fruits.

A word from our Cellar Master, Laurent Fédou:

« *Delicate and summery, Brut Rosé has a decisively elegant style.* »



Esprits libres  
Depuis 1868

www.canard-duchene.fr



Available in 37.5cl half bottles, 75cl bottles and 150cl magnums