

CHAMPAGNE Canard-Duchêne

MAISON FONDÉE EN 1868
FRANCE

AUTHENTIC BRUT

NOBLE BY NATURE



Canard-Duchêne is unique in its origins, history and style. The Champagne house has been located in Ludes, in the Montagne de Reims National Park, since 1868. Its founders, Victor Canard and Léonie Duchêne, both well-known characters in Champagne, were granted the right by the Russian Imperial Family to adopt its coat of arms as the family emblem. The crowned two-headed eagle has thus appeared on every Canard-Duchêne label since the end of the 19th century. Combining fruit character, intensity and complexity, Canard-Duchêne Champagnes offer the perfect balance of originality and authenticity.

“Authentic Brut, or the quintessential Canard-Duchêne style, where freshness and intensity unite nobility and nature.”

Laurent Fédou,
Canard-Duchêne Cellar Master



2013 AWC VIENNA
Gold Medal



2012 INTERNATIONAL
WINE AND SPIRIT COMPETITION
Silver Medal



2012 DECANTER WORLD WINE AWARDS
Silver Medal



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Vinification

A blend of 60 different Cru wines, Authentic Brut is traditionally crafted from 45% Pinot Noir, 35% Pinot Meunier and 20% Chardonnay. Reserve wines from several years account for at least 20% of the blend.

Dosage

The dosage of Authentic Brut is around 10g/litre.

Ageing

Thirty months in cellar

Tasting notes

Bouquet: intense aromas of fresh fruit, typical of the Pinot varietals

Appearance: straw-yellow in colour and a delicate mousse

Palate: fruity flavours jostle with pastry notes, a sign of excellent maturity

Food and wine pairings

An easy-drinking Champagne, Authentic Brut can be enjoyed throughout the day and makes the perfect aperitif.

Available in half-bottles (37.5cl), bottles (75cl), magnums (150cl) and jeroboams (300cl)



THE AUTHENTIC COLLECTION

www.canard-duchene.fr

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