

CHAMPAGNE
Canard-Duchêne

MAISON FONDÉE EN 1868
FRANCE

AUTHENTIC DEMI-SEC

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.

“ Balance and sweetness, rounded, fruit character define the Authentic Demi-sec, a traditionally sweeter Champagne style. ”

Laurent Fédou,
Canard-Duchêne Cellar Master



MAISON FONDÉE EN 1868
FRANCE

AUTHENTIC DEMI-SEC



Vinification

Authentic Demi-sec is a blend of 45% Pinot Noir, 35% Pinot Meunier and 20% Chardonnay. Reserve wines from several different years make up at least 20% of the blend.

Dosage

The dosage of Authentic Demi-sec is around 42g/litre.

Ageing

Thirty months in cellar

Tasting notes

Bouquet: intense aromas of fresh fruits typical of the Pinot varieties

Appearance: straw-yellow in colour and a delicate mousse

Palate: fruit flavours intermingle with a wonderful sense of sweetness

Food and wine pairings

Authentic Demi-sec is a heavenly match with desserts such as pineapple carpaccio or crème brûlée. Served chilled, it is the perfect choice for partying in to the night.

Available in bottles (75cl)



THE AUTHENTIC COLLECTION

www.canard-duchene.fr

1 rue E. Canard, 51500 Ludes, France. Tel : +33 (0)3 26 61 10 96 - Fax : +33 (0)3 26 61 13 90

