

CHAMPAGNE
Canard-Duchêne

MAISON FONDÉE EN 1868
FRANCE

AUTHENTIC ROSÉ

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.

“Delicate, feminine and summery, Authentic Rosé reveals its distinctly elegant style.”

Laurent Fédou,
Canard-Duchêne Cellar Master



2013 AWC VIENNA
Gold Medal



2013 INTERNATIONAL WINE CHALLENGE
Bronze Medal



2013 DECANTER WORLD WINE AWARDS
Bronze Medal

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Vinification

Authentic Rosé is crafted from 45% Pinot Noir, 25% Pinot Meunier and 30% Chardonnay. Reserve wines, particularly Pinot Noir from Montagne de Reims vinified as red wines, account for at least 10% of the blend.

Dosage

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

Ageing

Thirty months in cellar

Tasting notes

Bouquet: intense aromas of fresh fruits, notably strawberry and raspberry

Appearance: pale pink hue, with a pearlised ribbon and delicate mousse

Palate: red fruit notes, delicately spicy aromas

Food and wine pairings

Authentic Rosé is perfect as an aperitif, for parties or to accompany delicately sweet desserts.

Available in bottles (75cl)



THE AUTHENTIC COLLECTION

www.canard-duchene.fr

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