



CHAMPAGNE

Canard-Duchêne



BRUT SPECIAL RESERVE

Edition Limitée

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 freshness, Canard-Duchêne Champagnes offer the perfect balance of originality and authenticity.

The Brut Spécial Réserve is a subtle blend of predominantly Chardonnay wines, which impart mineral, toasty notes and delicate pastry nuances. The Pinots add muscle to the Champagne, imparting fruity and stewed fruit flavours.

Fine, delicate bubbles are revealed through its clear, bright appearance.

The Brut Spécial Réserve by Canard-Duchêne benefits from a lengthy 36 months ageing in the company's cellars stretching along 6 kilometres underground.

Blend

Chardonnay 44%
Pinot Noir 21%
Pinot Meunier 35%

Dosage

9g/litre

Available in bottles (75cl)

"Brut Spécial Réserve by Canard-Duchêne is a full-flavoured, refined Champagne revealing magnificent aromatic harmony."

Laurent Fédou,
Canard-Duchêne Cellar Master

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