



Champagnes & Châteaux
QUALITY SINCE 1989

CANARD-DUCHÊNE LÉONIE DEMI SEC NV

Dedicated to the founder of the house, Léonie Cuvées are champagnes of connoisseurs. The use of pinot noir and pinot meunier in these cuvées combined with minimum ageing of 3 years creates excellent structure and richness.

“Léonie Cuvées are notable champagnes. Derived from an assemblage of exceptional grapes, they are aged to peak maturity thanks to the artful addition of reserve wines”

Laurent Fédou, Cellar Master

Grapes:

40% Pinot Noir – 40% Pinot Meunier 20% Chardonnay

Vineyard & Vinification Note:

Reserve wines: 20%

Minimum ageing 3 years

Tasting Note:

The Léonie demi-sec cuvée is a delightful expression of richness and style.

To the eye, a beautiful golden robe.

To the nose, a pleasant bouquet of fruit aromas.

On the palate, generously rich and round.

Food Pairing:

Chocolate soufflé.

A thin-crust caramel apple pie



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