



Champagnes & Châteaux
QUALITY SINCE 1989

CHAMPAGNE CANARD-DUCHÊNE CUVÉE V 2012 BRUT NATURE

V... like Victor Canard, who founded the Maison Canard-Duchêne in 1868. As a prestigious cuvée, this vintage without any dosage is a blend dominated by the powerful and subtle character of Pinot Noir.

« All in balance, V 2012 is an exceptional vintage. A complex Champagne from an outstanding year that reveals a vintage with a strong aromatic potential. » **Laurent Fédou, Cellar Master**

Grape: 70% Pinot Noir, 30% Pinot Meunier.

Vineyard & Vinification Note:

The Canard-Duchêne House only creates a vintage from the best harvests. 2012 was a year rocked by abundant rainfall and strong sunshine, resulting in a very high-quality harvest. The 10 years of ageing in the cellars have perfected the maturity and complexity of this exceptional champagne.

Terroir: 19 Crus of which a majority of Grands Crus and Premiers Crus such as Aÿ, Bouzy, Chigny, Ludes, Taissy and Mailly.

40% of Grands Crus - 20% of Premiers Crus

The terroir of the Montagne de Reims is mainly chalky, giving the Champagne all its minerality, body and finesse.

The terroir of the Vallée de la Marne is much richer (more marly, clayey); balancing the Champagne by bringing its richness.

Vinification : Dosage : Brut Nature - Zero dosage

Thermo-regulated stainless-steel tank. Malolactic fermentation

Ageing in cellars: 10 years

Tasting Note:

A pale gold hue, limpid, which sublimates a delicate bubble. At the first nose, a few brioche notes, slightly toasted as well as aromas of ripe yellow fruits such as mirabelle plums. When aired, elegant raspberry aromas unfold. As the wine evolves, it reveals slight hints of cedar wood. Beautiful structure and freshness; minerality and saltiness in the mouth. Slight notes of grapefruit zest are delicately expressed on a long and persistent finish.



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Essi Avellan MW's Champagne Report:

In 2012, chef de cave Laurent Fédou came up with an unusual blanc de noirs blend for this cuvée, celebrating the quality of the year's dark-skinned grapes. It has an intense lemon colour and an evolving nose in which toasty and yeasty notions add complexity to the orchard-fruit profile. There is also a touch of oxidation that takes away from the purity. A really nice acid line brings welcome lightness to the concentrated whole. Structure-wise, this can age, but oxidation might creep in quickly. A big and bold style, with 70% Pinot Noir and 30% Meunier. **Drink: 2022-2026. 90 Points, August 2022**

Food Pairing:

Perfect when served with a carpaccio of scallops and citrus fruits or a monkfish with verbena. Cuvée V 2012 will also be the ideal pairing with some mature cheese.