

CANARD-DUCHÊNE P181 EXTRA BRUT NV (Organic)

The P181 was born in 2016. This champagne stems from nine hectares of vineyards. Of these nine hectares, seven come directly from the "Parcelle 181", located in the village of Verneuil.

"P181 is a unique champagne, a tribute to nature. Its elegance, freshness and balance will surprise you."

Laurent Fédou, Canard-Duchêne's Cellar Master

Grape and Vineyard & Vinification Note:

39% Pinot Noir - 31% Chardonnay - 30% Pinot Meunier

Terroir: Verneuil, Vandières, Moussy, Chamery, Merfy, Montgueux, Villenauxe, Villers-Marmery and Epernay.

Sugar content (in g/l): lower than 4 (Extra Brut) **Ageing in cellar:** 3 years. The first fermentation of chardonnay is made in oak barrels.

Tasting Note: A nice pale gold hue. On the nose, yellow and white fruits aromas dominate, before giving way to a very delicate milk chocolate note. On the palate, the liveliness seduces with a nice tonic freshness and an impression of a summer fruit basket. The finish tightens, revealing delicate bitters.

Essi Avellan MW's Champagne Report: Deep lemon colour. The clean, overt nose has tropical tones to the fruit, complemented by stylish toasty whiffs and lemony freshness. An organic Champagne blended from the grapes of seven villages, this is sweetly expressive on the plush palate and feels sweeter than its extra-brut dosage suggests. Rather vinous but perfectly fresh and inviting, it seems rather here-and-now in its wide-open character, so drink sooner rather than later. Drink: 2022-2025. 90 Points, August 2022

Glass of Bubbly Judges tasting note: "Pronounced aromas of buttered toast, cream, hazelnuts, lemon zest and cinnamon. Toasty flavours, with brioche, hazelnuts and apple. Beautifully balanced, a great wine." **Gold Pastries Delight**

Food Pairing: Seabass fillet. A medallion of monkfish with citrus fruits.



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN t 020 7326 9655 e info@champagnesandchateaux.co.uk champagnesandchateaux.co.uk



