



CHAMPAGNE CANARD-DUCHÊNE Charles VII Rosé NV

In 1968, Champagne Canard-Duchêne marked its centenary by creating the Charles VII cuvées, a special tribute to the royal history of the Champagne region.

« The selective application of the saignée method to this rosé contributes to crafting a cuvée known for its structure and fruit, harmoniously counterbalanced by a continuous freshness. ».

Laurent Fédou, Canard-Duchêne Cellar Master

Grape: 45% Pinot Noir – 40% Chardonnay-15% Pinot Meunier

Vineyard & Vinification Note:

Terroir : Les Riceys, Avize and Aÿ

Reserve wines: 30% including Pinot Noir vinified as red wine, Rosé de saignée and blended rosé. **Dosage:** < 7 g/l.

Ageing in the cellar: minimum four years. Vinification in thermo-regulated stainless-steel vats. Malolactic fermentation.

Tasting Note: A beautifully copper-toned shade unveils a delicate effervescence. The nose captures subtle and delicate notes of tempting red fruits like redcurrant and blackcurrant, accentuating the blend's complexity. On the palate, the freshness is supported by zesty undertones and the presence of cherry and Morello cherry aromas.

Essi Avellan MW's Champagne Report: There are lovely peachy hues to the pretty rosé colour here. Curiously, this wine is a child of both maceration and blending methods. Stylish, somewhat restrained Pinot aromas charm on the nose: red cherry, strawberry, even pomegranate. It is finely structured and firm on the palate, which combines the silkiness of the texture with the smooth vibrancy of the bubbles. Open and charming even now, it has a firmness and pristine fruitiness that promise good ageing. **Drink: 2022-2030. 92 Points, August 2022**

Food Pairing: Seared tuna on the griddle, beefsteak tomato, caramelized leeks, balsamic vinegar. Roasted squab, cherry and blackcurrant jus, sweet potato puree with tandoori spices. Strawberry carpaccio, mandarin royale, liquorice-infused mint, Thai basil.



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