



CANARD-DUCHÊNE LÉONIE BRUT NV

In tribute to the co-founder of Canard-Duchêne House, the Leonie cuvee is crafted in a harmonious and balanced style, emphasising the freshness and original purity of the fruit.

« The Brut Leonie cuvee embodies the quintessential style of the Canard Duchêne House: freshness, intensity, and the elegance of the fruit harmonise perfectly to convey our indulgent vision of the Champagne terroir. »

Laurent Fédou, Cellar Master

Vineyard & Vinification Note:

Cuvée Léonie Brut is crafted from noble grapes, with 45% Pinot Noir, 30% Pinot Meunier and 25% Chardonnay.

Terroirs: Premiers Crus such as Villeneuve and Vertus

Reserve Wines: 50% - **Dosage:** < 7g/l

Ageing in cellar: 3 years

Tasting Note:

A beautiful, radiant pale gold colour. The nose delights in the fragrance of fully ripened and juicy yellow fruits, reminiscent of a summer orchard. On the palate, we notice the flavours of exotic fruits like candied pineapple. Gentle spices enhance hints of dried flowers and toasted notes. The generous tasting experience is all about freshness.

Essi Avellan MW's Champagne Report: The charmingly harmonious nose has an elegant mild toastiness that complements the pristine ripe fruitiness of apple, pear, fudge and spice. A rounded easiness continues on the seamless palate, delivering freshness and vivacity. The long taste feels a little sweeter than its dosage would suggest. This is easy-going and friendly in style, thanks to fine blending work; a fine leap in quality since my previous tasting of it. **Drink: 2022-2026. 91 Points, August 2022**

Food Pairing: Supreme of chicken with summer truffle, baby potatoes, and sautéed mushrooms. Sea bass in a crust of gingerbread, savoury pumpkin flan, and carrot juice reduction. Snail ravioli with garlic butter and creamy broth.

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