



CANARD-DUCHÊNE LÉONIE BRUT ROSÉ 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.

“Léonie Rosé cuvée is characterised by its intense aromas of fresh red fruits.”

Laurent Fédou, Cellar Master

Vineyard & Vinification Note :

40% Pinot Noir, 30% Pinot Meunier, 30% Chardonnay
Reserve wines: 25% Pinot Noir vinified in red.
Minimum ageing of three years

Tasting Note:

The Cuvée Léonie Brut Rosé is an ode to the juiciness of red berries. To the eye, pale pink and salmon hue. To the nose, intense fresh fruit aromas, characteristics of Pinots and floral notes.

On the palate, notes of fresh-picked red fruits with a subtle spiciness.

Essi Avellan MW's Champagne Report: The peachy salmon colour is rather pale considering the high share (25%) of red wine in the blend. The youthful, sweetly berried nose comes with candy tones; noticeably primary still, with Pinot aromas of strawberry and raspberry dominating. The palate surprises positively with its silky smoothness and lingering qualities of brilliant drinkability and succulence. This easy-going style is quite delightful: very correct and fruit-forward. **Drink: 2022-2026. 90 Points, August 2022**

Food Pairing: A garden-fresh summer salad with grilled white meat. Light vegetable quiche. Strawberries with basil.



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN

t 020 7326 9655 e info@champagnesandchateaux.co.uk

champagnesandchateaux.co.uk

