

BRIGHT SPARK
Vineyards at
Canard-Duchêne.
Below: the
Blanc de Noirs

THE NOBLE GRAPE

A love story between two children of Champagne forms the captivating history of Canard-Duchêne, one of the region's most refined Champagnes...

In a small hillside village, in the heart of the Montagne de Reims lies the village of Ludes, home to the beautiful estate of Maison Canard-Duchêne. Renowned for creating a fresh, intense and deeply refined Champagne, Canard-Duchêne's story started in 1868 when the daughter of a wine-grower fell in love with a local cooper (a maker of wine barrels).

Together, they formed Canard-Duchêne, and, on a plateau overlooking the Champagne plain, amidst a rich landscape divided between forests of rare species and gently sloping vines, created a Champagne house that was to become emblematic of the rich terroir and distinctive pinot noir grape.

The ancient cellars running underneath the estate were carved by hand in the 19th century, and extend for around four miles. They are overseen by cellar master Laurent Fédou, an expert winemaker. Creative and experimental, he has been making Champagne at Canard-Duchêne for more than 15 years. He is constantly working to reinterpret Champagne without losing its innate style and describes Canard-Duchêne's wine as having "freshness and intensity, combining nobility and nature".

NOBLE BY NATURE

Occupying some of the most prestigious terroirs in Champagne, Canard-Duchêne's unique identity stems from the character and elegance of Pinot Noir, which creates the signature of the house wine style.

Enhancing fruity notes of sour cherry, blackberry, redcurrant, strawberry, and raspberry, the grape brings power and structure to the wine, and draws its character from the nutrient-rich soil of the Montagne de Reims, the product of 70 million years of evolution and the unique combination of limestone, chalk, clay and sand.

In 1968, on the occasion of its centenary, the House created the exceptional Charles VII wine, in tribute to the royal history of Champagne lands. From its complex Blanc de Noirs – elegant and powerful, with a golden yellow hue and spicy notes – to its creamy and silky Blanc de Blancs, fresh and golden hued, with pure aromas of white fruits, pears or lychees – this is a Champagne that truly captures the magic of Canard-Duchêne.



VISIT THE VINEYARD

Cellar visits at Canard-Duchêne are a wonderful way to get to know the secrets and skills behind the vineyard's unique qualities. As well as a tasting, visitors spend some time exploring the making process and seeing how the ancient cellars and vineyards play their part.

With a temperate climate and beautiful scenery, Champagne is lovely all year round, but in May and June the wildflowers are in abundance and the hills are green and enticing. October and November, after harvest times, are also good times to go, when the sloping hills glow russet and gold and you can visit the wineries at your leisure. canard-duchene.fr