

CANARD DUCHÊNE - AUTHENTIC BRUT - NON-VINTAGE

SUBREGION: MONTAGNE DE REIMS | VILLAGE: LUDES | ID: NM-137-004

With a relaxed perlage of relatively fine bubbles, the nose features green apples, straw and apricot. Opening with a zesty citrus blast, Canard Duchêne's entry Authentic Brut cuvée has a remarkably rhubarb palate. Heart notes that follow consist of green apples and apricot with a short brioche and limestone finish.

PROPERTIES

sugar content: brut
 grape class: cru
 blend style: tradition

45% pinot noir
 35% pinot meunier
 20% chardonnay

19/30 NOSE & BOUQUET

intensity mild full
 complexity simple intricate
 diversity limited wide
 lucidity vague vivid
 Bouquet Notes
 1st nose Green apples
 2nd nose Straw, apricot

7/10 EXPERIENCE

label
 plaque
 cork quality
 occasion
 value

/75cl	
RRP \$35	PAID \$23

ROBE & PERLAGE 15/20

Robe
 hue pale golden
 clarity opaque clear
 Effervescence
 size large small
 energy idle lively

PALATE & TASTE 23/40

intensity bland rich
 acidity sweet dry
 yeast faint strong
 texture light velvet
 maturity young complex
 length short long

Palate Notes

Citrus Zest Rhubarb opening
 Green Apples Apricot heart
 Brioche Limestone finish

PAIRINGS

- | | | | | | | |
|--|---|---|---------------------------------------|----------------------------------|---|---|
| Starters | Main Courses | <input checked="" type="radio"/> Pizza | Cheese | <input type="radio"/> Cheesecake | <input type="radio"/> Pudding | <input checked="" type="radio"/> Olives |
| <input checked="" type="radio"/> Antipasto | <input checked="" type="radio"/> BBQ | <input type="radio"/> Red Meat | <input type="radio"/> Blue | <input type="radio"/> Cream | <input type="radio"/> Shortbread | <input checked="" type="radio"/> Popcorn |
| <input checked="" type="radio"/> Caviar | <input type="radio"/> Cured Meat | <input type="radio"/> Rice | <input checked="" type="radio"/> Ewe | <input type="radio"/> Dark Choc | <input type="radio"/> Sorbet | <input checked="" type="radio"/> Potato Chips |
| <input checked="" type="radio"/> Foie Gras | <input type="radio"/> Curry | <input checked="" type="radio"/> Shellfish | <input type="radio"/> Goat | <input type="radio"/> Frozen | <input type="radio"/> White Choc | <input checked="" type="radio"/> Salad |
| <input type="radio"/> Melon | <input checked="" type="radio"/> Fish | <input type="radio"/> Spicy | <input checked="" type="radio"/> Hard | <input type="radio"/> Fruit | Apéritifs | <input checked="" type="radio"/> Tapenade |
| <input checked="" type="radio"/> Oysters | <input checked="" type="radio"/> Noodles | <input checked="" type="radio"/> Sushi | <input checked="" type="radio"/> Soft | <input type="radio"/> Fruit Tart | <input checked="" type="radio"/> Breadsticks | Tobacco |
| <input checked="" type="radio"/> Paté | <input checked="" type="radio"/> Pasta | <input checked="" type="radio"/> Vegetarian | Dessert | <input type="radio"/> Meringue | <input checked="" type="radio"/> French Fries | <input checked="" type="radio"/> Light <input type="radio"/> Mild |
| <input type="radio"/> Soup | <input checked="" type="radio"/> Pastries | <input checked="" type="radio"/> White Meat | <input type="radio"/> Cake | <input type="radio"/> Milk Choc | <input checked="" type="radio"/> Nuts | <input type="radio"/> Medium <input type="radio"/> Full |

serving temp: ❄️ 8°C / 46.4°F

SCORE & CONCLUSION

An enormously popular choice, it's no surprise that a bottle is opened every 15 seconds around the world. Whilst it may not be one of the most refined Champagne's Canard Duchêne offers excellent value for money with a small price tag yet authentic experience.

64/100

Scoring Key: Below 40: Mediocre | 41-60: Average | 61-80: Good | 81-100: Outstanding

To Read About How The Champagne Sheet Works Go To: BespokeUnit.com/Champagne/Tasting/Formula

Learn About Champagne: History, Serving, Methodology & Best Houses at BespokeUnit.com/Champagne

Reviewed by Charles-Philippe Bowles on the 12th December 2017 - Concept & Design by Charles-Philippe Bowles & Paul Anthony