CHAMPAGNE
CANARD-DUCHÊNE

‘French Winery of the Year’
- Sommeliers Choice Awards 2025

Champagne House of the Year
- Trophées Champenois 2026

Year Founded: 1868

Region: Montagne de Reims, Champagne, France

Founder: Victor Canard and Léonie Duchêne

Cellar Master: Laurent Fédou

Known For: Champagne Canard-Duchêne has a storied reputation in the Champagne world and is known for offering exceptional value across its range of products. Their Champagnes are available in many countries and are appreciated for their quality and consistency.

-Sustainable, Vegan-

It all started with the love of Victor Canard and Léonie Duchêne. In 1868, they created the eponymous Maison Canard-Duchêne, driven by a bold vision: to reveal the exceptional potential of their hillside village, located in the heart of the Montagne de Reims. Combining their name and know-how, they dedicated their life to a common project, revealing the wonderful potential offered by this hillside. Thanks to their know-how transmission and their successors’ passion, the House remarkably flourishes in France and abroad.
A true piece of Canard-Duchêne’s oenological heritage, Pinot Noir draws its character from the nutrient-rich soil of the Montagne de Reims, the product of 70 million years of evolution and unique combination of limestone, chalk, clay and sands. In 1890, Victor and Léonie's son Edmond secured a contract to be the official supplier of Champagne to the Romanov King Tsar Nicolas II of Russia. Canard-Duchêne were granted the right by the Russian Imperial Family to adopt the Imperial coat of arms as part of the logo. The crown two-headed eagle has thus appeared on every Canard-Duchêne label since the end of the 19th century.

Brut Essentiel

40% Pinot Noir, 40% Pinot Meunier, 20% Chardonnay (20% reserve wines). Aged 3 years in cellar. The Cuvée Brut is the House signature. To the eye, a golden hue and delicate bubbles. To the nose, intense aromas of fresh fruit, typical of Pinot varietals. On the palate, notes of fruit coupled with hints of buttery brioche. **Certified Vegan!**

90 Points - Sommeliers Choice Awards 2025

Brut Rose Essentiel

40% Pinot Meunier, 30% Pinot Noir, 30% Chardonnay (10% Reserve wine, Pinot Noir maceration). Refined and elegant, the Cuvée Brut Rosé is the perfect addition to your evening apéritif or soirée. To the eye, slightly rosy hue, beautiful pearl finish, with fine bubbles. To the nose, intense aromas of fresh fruits, predominantly strawberry and raspberry. On the palate, notes of red fruit and subtle spicy aromas. **Certified Vegan!**

92 Points - Sommeliers Choice Awards 2025

2012 Brut Nature Blanc de Noirs

In 2021, the House paid a new tribute to one of its founders with the launch of Brut Nature Blanc de Noirs 2012, combining the history of the House and the know-how of Laurent Fédou. During the 2012 harvest, Laurent Fédou, the Cellar Master of the House, was charmed by the quality and character of certain terroirs of Pinot Noirs and Pinot Meuniers. The Canard-Duchêne House only creates a vintage from the best harvests. 2012 was a year rocked by abundant rainfall and strong sunshine, resulting in a very high-quality harvest. The 10 years of ageing in the cellars have perfected the maturity and complexity of this exceptional champagne. Thermo-regulated stainless steel tank and malolactic fermentation.

70% Pinot Noir, 30% Pinot Meunier. Reveals an initial brioche nose, slightly toasted with aromas of ripe yellow fruit such as Mirabelle plum, then on aeration elegant raspberry aromas. As the wine develops, a few light notes of cedar wood appear.
A certain minerality and salinity sublimate a beautiful structure and a lot of freshness in the mouth. The finish is persistent, long, with a slight hint of grapefruit zest.
Sustainable!