



Sparkling Wine
Chardonnay, Pinot Noir
Sustainable, Vegan-Friendly
Medium Bodied
750ml
12% alc./vol



Fresne Ducret Le Chemin du Chemin Premier Cru Champagne

Champagne, France

96 points - Wine Align

\$62.95 per bottle (\$377.70 per case)

6 bottles per case

QUANTITY

-	1	+
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Bright & Creamy

Fresne-Ducret is rich in family history and has been rooted in the premier cru village of Villedommange since the mid 1800s. Le Chemin du Chemin is a foray into the essence of their winery.

The first aromas are of apricot and fresh bread, with floral notes, giving way to more complex notes of praline, hazelnut and shortbread. In the mouth, delicate brioche aromas, creamy and buttery, followed by a savouriness with hints of tea. Particularly well-balanced, with a soft astringency. Aged for a minimum of 48 months on the lees in underground cellars.

Pair this excellent champagne with all the classics matches: oysters, light fish dishes... We also recommend to pair it with fried chicken,

porchetta, potato chips or seared scallops. It really does go with everything!

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About the Winery

Champagne Fresne Ducret

Fresne-Ducret is rich in family history and has been rooted in the premier cru village of Villedommange since the mid 1800s. Originally growing grapes for the big champagne houses, it wasn't until the end of the second world war that the family decided to make their own wine. The tradition carries on today with Pierre Fresne and his wife Daniella (an Oakville expat). Their philosophy is to produce wines that best exemplify the terroir of Villedommange, and they do this with sustainability in mind.



CHAMPAGNE
FRESNE DUCRET

In 2014, Pierre Fresne embarked on a new adventure by creating a limited series of champagnes based on his desire for experimentation. Since then, he has produced one or two of these wines each year. Each are unique, according to his wishes and the profile of the vintage. This unique collection is called Arquémie, the term for alchemy in the Middle Ages. In 2018 Pierre began converting the vineyards to organic viticulture.

Press Reviews

Wine Align

96 points - David Lawrason

This has a very intriguing, generous nose of macaroon (coconut), straw, dried apple, toast and almond/hazelnut. Also a lovely sense of sweet nut fudge. It is medium bodied with fulsome flavour, riveting acidity and all kinds of Champagne minerality. Great focus and length here. Wow! Tasted October 2020

93 points - John Szabo

Fresne Ducret's latest release of this premier cru "Chemin du Chemin champagne is a characteristically smoky and savoury, toasty and biscuity, mature champagne in the English style, balanced and savoury. I really like the developed, mature profile here, the great length. This is very good champagne ready to go. Tasted October 2020.

93 points - Michael Godel

When richness, yeasty and warm toasted brioche get together in Champagne the effect is comforting and potentially hypnotizing. From the Premier Cru village of Villedommange dating back to the mid 1800s, the pedigree is noted and the 48 months of lees aging a coup for creating both a creamy and a revitalizing Champagne. There is an oxidative aspect here and it's effectualness is one that imagines exotic spice cupboards, rixes and gingery tisanes. Quite the exotic bubble, lightly frothy, elegantly styled, complex and fine. Drink 2020-26. Tasted October 2020.

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Must be 19 years of age or older to purchase