

Cuvée Reserve Brut

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
FLURES	Champagne Fluteau	France	Champagne
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Pinot Noir, Chardonnay	12%	No	Cork



Background

Established in 1935, Champagne Fluteau is one of the oldest family owned and operated wineries in the Aube region of Champagne. The estate is now run by Thierry and Jennifer Fluteau, representing the fourth generation of the family, together with their son, Jeremy. Their aim is to make premium, hand-crafted champagnes that reflect the unique soils and climate of their property. Emphasis is placed on quality, combining the traditional knowledge inherited from their ancestors with modern techniques, and an unwavering commitment to the pursuit of excellence and sustainability, both in the vineyards and in the cellars.

Winemaking

The nine hectares of vineyards are hand-harvested in late September/early October. Careful selection of the fruit is required to ensure that only the ripest and highest quality bunches are used. Fermentation occurs in temperature-controlled stainless steel tanks before following the traditional Champagne method of secondary fermentation in bottle. The wine undergoes malolactic fermentation to soften the acidity and create smoothness, body and weight.

Tasting & Pairing

Beautifully fresh with notes of ripe peach and raspberries alongside rich marmalade tones. Red berries lead the flavour profile supported by a touch of liquorice and honey. Great weight and structure creates an elegant, robust style with delicate citrus notes lingering on a long finish.

A sophisticated aperitif, also pairs very well with lobster and grilled fish.

Sustainability & Extra Information

n/a