

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
FLUROS	Champagne Fluteau	France	Champagne
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Pinot Noir	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

Bold rich aromas of blueberries, cassis and redcurrants in a wonderfully enticing style. Silky and elegant, the palate sees deep notes of dark cherries and blackberry jam balanced by fresh strawberries. A full, vibrant example which showcases fantastic complexity and length.

An elegant aperitif, but also excellent as part of an afternoon tea.

Sustainability & Extra Information

n/a