

<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. After working alongside his parents Thierry and Jennifer, Jeremy Fluteau is now lead winemaker alongside sister Adeline and Jeremy's wife Mathilde Bertillon leading trade relations and development. 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.

Sustainability

With all fruit being estate grown, Jeremy has full control from start to finish of each bottle that leaves the winery. The estate has been certified sustainable HVE Level 3 since 2017. The family work hard to evolve and adapt winemaking practices to ensure the vineyards and local environment are able to work in equilibrium. This may include management of water and energy and only making decisions based on observations made in the terroir.

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.

