

# Champagne Fluteau

## Blanc de Noirs Brut

### ABV

12%

### Capsule

Cork

### Code

FLUBRU

### Region and Country

Aube, France

### Grapes

Pinot Noir

## Producer

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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.

## Climate, viticulture, winemaking

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Aiming to make premium, hand-crafted champagnes that reflect the unique soils and climate of their property, the family's 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.

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 the traditional Champagne method of secondary fermentation in bottle, the wine then undergoes 3 years ageing on the lees in the bottle.



## Tasting Notes

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Pale gold in colour. Bright and fresh on the nose - tangy citrus and white peach with acacia notes. Precise acidity on the palate with wild strawberry, crunchy green apple and hints of brioche on the finish.

## Good to know

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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.