

Champagne Fluteau

Prestige Vintage Brut

ABV

12%

Capsule

Cork

Code

FLUPRE

Region and Country

Aube, France

Grapes

Chardonnay

Producer

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

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 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 Notes

Gorgeous ripe citrus aromas with notes of Clementine, caramel and honey. Delicate toasted notes appear providing complexity and depth of flavour. Crisp, refreshing citrus characters lead the palate, supported by a well-integrated structure and dosage. A rich buttery citrus finish lingers.

Good to know

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.