



Fluteau

DEPUIS 1935

CHAMPAGNE

Rosé Aube'Seine

Grape variety : 100 % Pinot Noir

Blend : 100% 2019

Bottling : July 2018

Vinification

- Alcoholic fermentation in temperature controlled stainless steel vats, malolactic fermentation completed cold stabilization filtered.
- Minimum ageing of 2 years on the lees
- **Alcohol content :** 12,75% vol.
- **Dosage :** extra-brut 6 gr/l

Notes de dégustation

- **Appearance :** A nice dark ruby color with reflections of blackcurrant.
- **Nose :** An overpowering smell of red and black fruits with notes of blueberry, blackcurrant and blackberry, associated with cherry and strawberry.
- **Palate :** Suave and rounded with an elegant and a silky side. The origin of this macerated rosé is recalled by the blackberry jam and the cassis cream.

Food pairings

This champagne will do wonders with a stew, a shoulder of game or a dessert with red fruits.



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