



Fluteau

DEPUIS 1935

CHAMPAGNE

Blanc de blancs

Lieu-dit : « Les Evallons »

Grape variety : 100 % Chardonnay

Blend : Vintage 2013

Bottling : July 2014

Vinification

- Alcoholic fermentation in temperature controlled stainless steel vats, malolactic fermentation completed cold stabilization filtered.
- Minimum ageing of 7 years on the lees
- **Alcohol content :** 12,30% vol.
- **Dosage :** extra-brut 6 gr/l

Notes de dégustation

- **Appearance :** Sparkling, crystalline pale gold with slight green tints. Abundant effervescence, with fine, delicate bubbles ascending vertically.
- **Nose :** Delicate and airy, with white flower (jasmine and acacia) aromas mingled with notes of ripe lemon and a touch of granny apple.
- **Palate :** Tonic and refreshing, with excellent structure and suppleness. Tiny bubbles caress the tongue. Notes of citrus with a slight hint of basil and menthol are present mid palate, with a clean mineral finish.

Food pairings

The Blanc de blancs 2013 would be ideally paired with slightly salty dishes, such as oysters on the half shell, thinly sliced serrano ham, parmesan served in bite size chunks or baked into crisps. For epicureans who wish to indulge, it would also pair perfectly with caviar !



Champagne Fluteau - 5 rue de la nation - 10250 Gyé Sur Seine
Tel : 03.25.38.20.02 email : champagne.fluteau@wanadoo.fr
www.champagnefluteau.com

