



# Fluteau

DEPUIS 1935

## CHAMPAGNE

### Coeur de cuvée

*Lieu-dit : « Les Evallons »*

**Grape variety :** 100 % Pinot Noir

**Blend :** 50% 2018, 50% reserve solera wine

**Bottling :** July 2019

**Harvest :** July 2018

#### Vinification

- Alcoholic fermentation in temperature controlled stainless steel vats, malolactic fermentation completed cold stabilization filtered.
- Minimum ageing of 3 years on the lees
- **Alcohol content :** 12,10% vol.
- **Dosage :** 4 gr/l

#### Notes de dégustation

- **Appearance :** A nice and sustained golden color.
- **Nose :** Very aromatic and characteristic of the Côte des Bar. Opens with floral notes : cherry flower, peony, rose. Upon aerating, raspberry aromas, similarly to eating freshly picked fruits from the garden in the morning.
- **Palate :** Ample and generous, again with a reminder of fruit flavours. Just like a fresh salad bowl : peach, orange and currant. A nice acidity on the finish.

#### Food pairings

*This champagne is very thirst-quenching and is perfectly suited for an aperitif dinner. It goes very well with Mediterranean dishes and French cheeses such as chaource or soumaintrain.*

90<sup>th</sup>  
WINE  
ENTHUSIAST



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