



Fluteau

DEPUIS 1935

CHAMPAGNE

Écho

Grape variety : 85% pinot Noir 15% chardonnay

Blend : 60% 2017 40% reserve wine 2016/15

Bottling : July 2018

Vinification

- Alcoholic fermentation in temperature controlled stainless steel vats, malolactic fermentation completed cold stabilization filtered.
- Minimum ageing of 4 years on the lees
- **Alcohol content :** 12,40% vol.
- **Dosage :** extra-brut 6 gr/l

Notes de dégustation

- **Appearance :** Deep yellow with an abundant effervescence which feeds a persistent bead of fine bubbles.
- **Nose :** Expressive and very present with floral notes : elderflower, peony and acacia. With aeration, aromas of liquorice and gingerbread. Very fresh fruit, pear, plum.
- **Palate :** Very generous and accessible. The Pinot Noir brings a fleshy character of very ripe pear and white peach. A touch of chardonnay prolongs the mouth and adds creamy notes, with a finish of candied citrus fruits.

Food pairings

This balanced champagne will work wonders as an aperitif but can also accompany white meats, a grilled andouillette sausage or a French cheese with a flowery rind, such as chaource or vacherin.



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