



Fluteau

DEPUIS 1935

CHAMPAGNE

Écho rosé

Grape variety : 15% Chardonnay, 85% Pinot Noir of which 15% is vinified into red wine

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 :** A lovely cherry color with light orange tints and numerous chains of effervescence feeds a persistent bead of fine bubbles.
- **Nose :** A pleasant blend of Burlat cherries , vine peaches, pink peonys, raspberry jelly and blueberry jam.
- **Palate :** Tonic and thirst-quenching due to the slight vinosity of the pinot noir. A taste of sour cherry, wild raspberry and blood orange. The extra brut dosage voluntarily brings out the minerality of the terroir.

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.



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