



Fluteau

DEPUIS 1935

CHAMPAGNE

Rétrospective

Lieu-dit : « D'antan »

Grape variety : 30 % Chardonnay 70 % Pinot Noir

Blend : 90% 2019, 10% solera reserve wines

Bottling : July 2020

Vinification

- Alcoholic fermentation in 228L oak barrels, malolactic fermentation completed, natural cold stabilising filtered.
- Minimum ageing of 4 years on the lees
- **Alcohol content :** 12,60% vol.
- **Dosage :** 4 gr/l

Notes de dégustation

- **Appearance :** The wine has a pretty pale yellow color with gold and gray reflection
- **Nose :** The first nose is generous and complex, with floral (hawthorn, cherry blossom) and fruity (white currant, cherry and raspberry) aromas. After aeration, notes of mint, vanilla and sweet spices are revealed.
- **Palate :** The attack is delicious and fruity. Currant, cherry and strawberry flavors make their appearance again. The very delicate bubbles melt in your mouth. The wood gives a beautiful structure to the wine, summoning sweet vanilla, black pepper and blood orange 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.



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

