



Fluteau

DEPUIS 1935

CHAMPAGNE

Symbiose

Grape variety : 50 % Pinot Noir 50% Chardonnay

Blend : Vintage 2014

Bottling : May 2015

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 7,5 gr/l

Notes de dégustation

- **Appearance :** The wine reveals itself in a lovely pale yellow color. Numerous chains of effervescence feeds a persistent bead of fine bubbles.
- **Nose :** Very elegant and aerial. White flowers, acacia, jasmine, combined with lilac blends well with the white fruits, apple and citrus. After aeration, a hint of tertiary roasting smell appears.
- **Palate :** The elegance persists with fineness and lightness. Touches of candied lemons, fresh pineapple and fresh raspberry adds a silky side to it.

Food pairings

This champagne will mainly be served as an aperitif or during special occasions shared with friends.



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

