

# 2012 FLUTEAU CUVÉE PRESTIGE

FLUTEAU CHAMPAGNE, GYE-SUR-SEINE, CHAMPAGNE, FRANCE



## THE WINE:

This luxury Cuvée is made of 100% Chardonnay from the oldest vines on the estate. The vineyard source for these grapes sits on a small pocket of limestone rich soil, unusual in the Aube, where soils tend to be more clay based, this little pocket is ideal for Chardonnay grapes. Full malolactic fermentation occurs and this Brut wine has 7 grams of sugar per liter. The 2012 vintage for Champagne has been described as “legendary” with a small crop of nearly perfect grapes.

## THE ESTATE:

Established in 1935, Champagne Fluteau is one of the oldest family-owned and operated wineries in the Aube region of Champagne. Currently run by Thierry, Jennifer, and their son, Jeremy Fluteau, it produces small quantities of all estate-grown and produced Champagnes. At Champagne Fluteau, the emphasis is one of quality, not quantity, and each bottle reflects that dedication. Their vineyards are situated in the Aube region of Champagne in the Cote de Bars district. The unique clay-based soil of this region is ideal for Pinot Noir; however, tucked away are areas where Chardonnay thrives. The focus is on sustainable agriculture with organic fertilizers and zero use of chemical herbicides or pesticides. The grapes are all hand harvested and sorted to ensure that the grapes arrive at the press in pristine condition.

## TASTING NOTES:

**Color:** Light platinum

**Aromas:** Fresh citrus, crushed limestone, honeysuckle flowers and toasted bread

**Flavor & Texture:** The light cascade of elegant bubbles brims with Meyer lemon, honey coated minerals and brioche

**Food Pairing:** Classic holiday hors d'oeuvres such as caviar on toast points with crème fresh or bacon wrapped scallops

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