

CHAMPAGNE FLUTEAU, NV BRUT ROSE

CHAMPAGNE FLUTEAU, CHAMPAGNE, FRANCE



THE WINE:

A 100% Pinot Noir Champagne made in the traditional saignée method where the skins are left with the juice to ferment prior to being pressed. The wine is brut with 9 grams of sugar per litre and is left for 36 months with the yeast before disgorgement.

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: bright cranberry tinted ruby

Aromas: fresh blueberry and pomegranate with hints of citrus

Flavor & Texture: red currants and mineral lead to tart cherry and cassis

Food Pairing: smoked salmon with capers, dill, and creme fresh on toast points or with desserts such as fresh raspberry tarts

-DRINK NOW THROUGH 2027-