



CHAMPAGNE FLEURY

En biodynamie depuis 1989



ROBERT FLEURY 2008 - EXTRA BRUT

History :

This cuvée pays tribute to Robert Fleury, grandfather of the new generation. Since 1997 the most picturesque parcels of the estate are brought together in this cuvée, created in accordance with traditional methods. The power of a complex wine comes with the harmony of its many grape varieties. The rise of Ravel's Boléro.

Blending and winemaking :

Pinot Noir 29 %, Chardonnay 36 %, Pinot Blanc 35 %,
Our oldest vines, 40 years of age
Natural fermentation with wild yeast.
Winemaking in 228 oak barrels
Malolactic fermentation
Fermentation in the bottle under cork with staple
Dosage of liqueur : 2,70 g/l
Alcohol content : 12°

Tasting :

With a beautiful effervescence and intense golden color, this Champagne opens with complex aromas of candied ginger, quince, and toasted nuts. The palate offers confit citrus notes, juicy white fruits, as well as intense hints of salinity and lemon zest. This wine elongates itself and finishes with essences of pastries and macadamia nuts.

Aging capacity : Between 5 and 10 years

Food pairing:

Spicy marinated pigeon and quinoa
Red mullet with colombo
Pear and parmesan scones

Available in :



75 cl

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