



CHAMPAGNE FLEURY

En biodynamie depuis 1989



BOLERO 2008 - EXTRA BRUT

History :

Previously named “*Millésimé*” this cuvée was blended with Chardonnay. In 2004 it was renamed “*Bolero*” and became a pure Pinot Noir. Through the inspiration of Benoit, this high quality vintaged Champagne exudes the personality of the region.

Blending and winemaking :

100 % pinot noir

Age of the vines : 25 years

Parcels: Charme de Fin, Côte de Champraux, Meam Bauché, Montégné

Winemaking in thermoregulated tanks (70 %) and oak barrels (30 %)

Malolactic fermentation

Fermentation in the bottle under cork with « agrafe »

Dosage : 0 g/l

Alcohol content : 12°

Tasting :

The vintage expresses an array of complex aromas, dried fruits, toasted almonds, apricots, followed by herbaceous and mineral notes. On the palate we find flavors of freshly baked-bread, and juicy grapes, with a crystalline effervescence.

Aging capacity :

Between 5 and 10 years

Food pairing :

Sea bream tartar with lime

Tatin of autumn vegetables with turmeric

Carrot lacquered filet mignon

Available in :



75 cl

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