



# CHAMPAGNE FLEURY

En biodynamie depuis 1989



## CÉPAGES BLANCS 2011 - EXTRA BRUT

### *History :*

Despite being a less represented grape variety in the southern part of the Champagne region, this cuvée takes its charm from the nearby Chablisienne terroir. Anchored just off the slopes of *Champraux* and the old vines of *Valprune*, this wine exudes opulence, richness and vivacity.

### *Blending and winemaking :*

Chardonnay 100 %

Harvest 2011

Winemaking in thermoregulated tanks (50 %) and oak barrels (50 %)

Malolactic fermentation

Residual sugar: 2 g/l

Alcohol content : 12 °

### *Tasting :*

The crystal golden robe reveals fine and creamy bubbles, with beautiful aromas of raisins and mirabelle. The palate exudes flavors of white flowers, peach and almonds, with a complex evolution, accented with notes of brioche and dried fruits.

### *Aging capacity :*

Between 5 and 10 years

### *Food pairing :*

Glazed chicken with a girolle mushroom risotto

Roasted quail with a cream of nutmeg squash

Raisin Kougelhopf brioche

### *Available in :*



75 cl

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