



CHAMPAGNE FLEURY

En biodynamie depuis 1989



COTEAUX CHAMPENOIS BLANC 2018

History :

This 2018 cuvée is our first release of a still white wine. This rare Pinot Blanc is vinified half in amphorae and half in oak barrels. It is a bold yet ephemeral wine.

Vinification :

100% Pinot Blanc, harvest 2018

Age of vines : 40 years

Parcel : *Valvérot*

After a 12 month vinification in terra-cotta amphorae and oak barrels, the wines are then blended before bottling.

Alcohol content : 11°

Tasting notes :

The color is a pale yellow with bright clarity. The nose opens with mineral aromas and touches of gunflint. The palate is clean and crisp with an evolution of tangy citrus fruits.

Ageing capacity : Between 2 to 3 years.

Food pairings :

A citrusy scallop tartare

"Escalope milanaise" with fresh pasta

Classic *"Moules Marinière"*

Available in :



75 cl

Production : 1160 bottles.

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