



# CHAMPAGNE FLEURY

En biodynamie depuis 1989



## FLEUR DE L'EUROPE BRUT NATURE

### *History :*

The first ever biodynamic cuvée in Champagne! The Europe which witnessed the fall of the Berlin Wall inspired the name of this wine. The ethereal and floral Chardonnay brings a special elegance to this cuvée. Despite at first receiving a dosage, it has been zero-dosage for the last 10 years.

### *Blending and winemaking :*

Pinot Noir 85 % - Chardonnay 15 %  
Blending : 2015 (58 %) and reserve wines (42 %)  
Winemaking in thermoregulated tanks and oak barrels  
Reserve wines aged in oak tuns  
Malolactic fermentation  
No sugar added  
Alcohol content : 12°

### *Tasting :*

A Brut Nature Champagne, expressive with exceptional finesse!  
A bright gold robe carries aromas of honey and acacia. The mouthfeel is ample and generous with a surprising freshness. This is a chiseled wine, mouth-wateringly vibrant, with a touch of salinity.

*Aging capacity :* Between 3 and 5 years

### *Food pairing :*

Barbecued grilled Sea Bream  
Parmesan and brocoli risotto  
Sweetbread *Vol-au-vent*

### *Available in :*



75 cl



Magnum



Jéroboam

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