



CHAMPAGNE FLEURY

En biodynamie depuis 1989



MILLESIME 2010 EXTRA BRUT

Blending and winemaking :

Pinot Noir 80 %, Chardonnay 20 %
Old vines : 30 years
Traditional Coquard Champagne press
Winemaking : Pinot noir : 60 % in stainless steel tanks, 40 % in oak barrels
Malolactic fermentation mainly done
Fermentation in the bottle under cork with staples.
Residual sugar : 4 g/l
Alcohol content : 12,20 °

Tasting :

Very rich nose with honey, roasting flavours and a buttered aroma enhanced by a smoked taste.
The bouquet is lively with aromas of crystalized citrus and a nice minerality.
In mouth, the finish reveals spicy notes.

Service : Between 10 and 12°

Aging capacity : between 5 to 10 years

Food pairing :

Loabster fricassee with morels
Veel Sweetbreads with chanterelles
Seared foie gras

Available in :



75 cl

Production : 12 400 bottles/ 970 magnums / 198 jeroboams
NB : both magnums and jeroboams will be available later.

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