



CHAMPAGNE FLEURY

En biodynamie depuis 1989



NOTES BLANCHES 2015 BRUT NATURE

History :

Emile Fleury, Founder of Champagne Fleury, and then his son Robert cultivated Pinot Blanc. Whilst a well-known variety in Alsace, it is somewhat of a hidden gem in Champagne. Left for current generations to discover, Pinot Blanc has started to find its way into blends of Champagne. In 2009, it was Morgane's vision to create a pure mono-varietal cuvée, without dosage, using this rare, expressive and exotic variety.

Blending and winemaking :

100 % Pinot Blanc
Harvest 2015
Plot Charme de fin & Valverot
Age of the vines : 25 years
Malolactic fermentation
Winemaking in stainless steel (60%) and oak barrel (40%)
Dosage of liqueur : 0 g/l

Tasting :

On the palate there is an ample bouquet with aromas of yellow fruits and white pepper, enveloped by a supple texture and an energetic finish. Notes Blanches 2015 is a delicious, original, and distinct Pinot Blanc.

Aging capacity : Between 3 and 5 years

Food pairing :

Lamb with tarragon, carrots and cumin
Cooked oysters grated with lime
Scallop and prawn stew

Available in :



75 cl

Production : 4600 Bottles

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