



# CHAMPAGNE FLEURY

En biodynamie depuis 1989



## SONATE 2012 - EXTRA-BRUT without added

### *History :*

“Apply the principles of biodynamics to the cellar” Each year we select the best grapes from our most beautiful plots in order to find the most pure expression of the fruit, working with precision and without the use of added sulfites. A project managed with meticulous attention to detail by Jean Sébastien, we now present the 4th edition of this great endeavor. With a texture of fine bubbles this is an exceptional Champagne.

### *Blending and winemaking*

Pinot Noir 78% - Chardonnay 22 %

The harvest of 2009 saw the first cuvée vinified without sulfites. The 2012 vintage is the fourth year to benefit from this style of vinification which wholeheartedly respects the fruit.

Age of the vines : 35 years

Parcels : Côte de Champraux, Valprune et Charme de Fin

Vinification in vats

Malolactic fermentation

Dosage : 0g/l

### *Tasting :*

An intense golden glow, while streams of fine bubbles form a delicate mouse. The nose is vibrant with aromas of nature, fresh yellow fruits with hints of toasted nuts. On the palate the wine is ample, generous and original. A mineral finish of incredible length.

*Aging Capacity : 5 years*

### *Food pairing :*

Mushroom, snail and Chource Risotto Champenois

Carrot gnocchi with orange sauce

Pear and parmesan scones

### *Available in :*



Champagne Fleury - 43, Grande Rue - 10250 COURTERON - France

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