



CHAMPAGNE FLEURY

En biodynamie depuis 1989



VARIATION 2015 BRUT NATURE No added sulfites

The story :

A vision in Pinot Gris ! A rarity in Champagne !
Planted in 2010 ; harvested in 2015 ; vinification without any added sulfites throughout 2016, and then refined over five years .

The second release of this unique Pinot Gris biodynamic cuvée, a first of its kind in Champagne!

Blending and vinification :

Pinot Gris 100 %
Vinification in tanks
Malolactic fermentation
Dosage : 0 g/l
ABV : 12°

Tasting notes :

The vinification gives a range of intense and complex aromas of exotic fruits and almonds. Vibrant and crisp , the mouthfeel develops with a silky generosity leaving a long olfactive finish.

An original cuvée, perfect for apéritif !

Keeping potential : 5 to 10 years

Food pairings :

Foie Gras and truffle brioche
Savoury profiteroles with comte
Traditional veal *blanquette*

Available in :



Production : 2 200 bottles - 490 magnums

Champagne Fleury - 43 Grande Rue - 10250 COURTERON - France

Tél. : + 33 (0) 3 25 38 20 28 - Fax : + 33 (0) 3 25 38 24 65

champagne@champagne-fleury.fr - www.champagne-fleury.fr

