



Champagne Fleury, Fleur de L'Europe Brut Nature, Champagne, France, 'N/V'

Product code: `5771



VITICULTURE

Their terroir situated in the most southernly part of Champagne, benefits from a very particular geology, formed in the Kimmeridgian at the time of the Upper Jurassic. The subsoils are essentially made up of marly limestone or clay-limestone with naturally draining slopes, excellent for growing vines.

WINEMAKING

The first ever biodynamic cuvée in Champagne! The pressing of grapes and the vinification follow our own guidelines which preserve and enhance fruit flavours. Afterwards, the bottling process is preferably done on the "fruit days". A blending of vintage and reserve wines, fermentation is done in temperature controlled stainless steel and oak barrels. The reserve wine is aged in oak tuns, and malolactic fermentation is not carried out. Zero dosage

TASTINGNOTE

Subtle and fresh, the aromas of white flowers and some spice give way to raspberry, dried tea leaves, as well as some floral notes, red apple and honey. There is a crispness and minerality to the wine, with well balanced acidity and a little salinity on the finish.

FOOD MATCHING

Grilled sea bream, parmesan and broccoli risotto and sweetbreads.

TECHNICAL DETAILS

Varieties:

Pinot Noir 85%,
Chardonnay 15%

Biodynamic
Organic

Features

ABV: 12%

Closure: Natural cork

Colour: White

Oak Ageing

Style: Champagne

Case Size: 6 x 75cl

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