



Champagne Fleury, Blanc De Noirs Brut, Champagne, France, 'N/V'

Product code: `5770

VITICULTURE

Founded in 1895 in Courteron, in the heart of southern Champagne's Côte des Bar, the Fleury family estate is nestled among clay-limestone hillsides formed during the Kimmeridgian period. Covering 15 hectares, the vineyards are planted predominantly with 85% Pinot Noir and 10% Chardonnay, with the remainder split between Pinot Blanc, Pinot Gris (replanted in 2010), and Pinot Meunier. The oldest vines date back to 1970, with ongoing replanting to maintain vineyard vitality. Since 1962, under Jean-Pierre Fleury's leadership, the domaine transitioned from conventional farming to pioneering biodynamic practices by 1989, becoming Champagne's first biodynamic producer. Today, Jean-Sébastien oversees organic compliance and strives for optimal wine quality. Benoît manages the biodynamically cultivated vineyards, a practice maintained for over 35 years. His focus is on enhancing soil balance and fostering biodiversity to fully express the terroir's unique character. Techniques include horse labour, agroforestry, varietal diversification, and selecting the most resilient vine plants to ensure healthy and robust growth.

WINEMAKING

The final blend consists of 75% from the current vintage combined with 25% carefully selected reserve wines, enhancing complexity and balance. The primary fermentation takes place in temperature-controlled stainless steel tanks to preserve freshness and precision, while the reserve wines are fermented in traditional wooden tuns, adding subtle texture and depth. Malolactic fermentation is carried out to soften acidity and round out the palate. The dosage is set at 4.9 g/l, providing a delicate touch of sweetness that harmonizes with the wine's natural vibrancy.

TASTINGNOTE

This 100% Pinot Noir cuvée shines with pale golden hues and a fine, persistent mousse. The nose is both refined and expressive, offering subtle layers of white peach, citrus blossom, and iris petals. On the palate, it is bright and finely chiseled, with a lively structure that frames the fruit. Notes of stone fruit and delicate florals carry through to a clean, extended finish, leaving a lasting impression of purity and finesse.

FOOD MATCHING

Supreme of guinea fowl with morels, duck breast with Epoisses sauce, rice pudding chestnuts and figs.



TECHNICAL DETAILS

Varieties:

Pinot Noir 100%

Biodynamic
Organic

Features

ABV: 12%

Closure: Natural cork

Colour: White

Oak Ageing

Type: Wooden Tuns

% wine oaked: 25

% new oak: None

Style: Champagne

Case Size: 6 x 75cl

[View online](#) or email orders@alliancewine.com