



# Champagne Fleury, Cépages Blancs Brut Nature, Champagne, France, '2012`

Product code: `5773

## VITICULTURE

Despite being a less represented grape variety in the southern part of the Champagne region, this cuvée takes its charm from the nearby Chablisienne terroir. Anchored just off the slopes of Champraux and the old vines of Valprune, this wine exudes opulence, richness and vivacity.

## WINEMAKING

Crafted exclusively from 100% Chardonnay the wine undergoes fermentation split evenly between temperature-controlled stainless steel tanks and oak barrels. This dual approach balances purity and subtle oak complexity. Malolactic fermentation is completed to enhance the wine's roundness and texture. With a residual sugar level of 2 g/l and an alcohol content of 12%, the wine offers a harmonious blend of freshness and elegance.

## TASTINGNOTE

The wine displays a radiant crystal-golden hue with a delicate, creamy mousse. The nose is richly aromatic, unfolding enticing scents of sun-dried raisins and ripe mirabelle plum. On the palate, it reveals layers of white blossoms, juicy peach, and toasted almonds, evolving gracefully with nuanced hints of brioche and dried fruit, culminating in a complex and satisfying finish.

## FOOD MATCHING

Glazed chicken with a girolle mushroom risotto, roasted quail with a cream of nutmeg squash.



## TECHNICAL DETAILS

### Varieties:

Chardonnay 100%

Biodynamic  
Organic

### Features

**ABV:** 12%

**Closure:** Natural cork

**Colour:** White

### Oak Ageing

**Type:** French Oak

**% wine oaked:** 50

**% new oak:** None

**Style:** Champagne

**Case Size:** 6 x 75cl

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