



CHAMPAGNE FLEURY

En biodynamie depuis 1989



BLANC DE NOIRS BRUT

History :

Originally created in 1955 by Robert Fleury, we changed the name of our classic cuvée to “Blanc de Noirs Brut” in 2010. Every new vintage is added to the previous vintage to create a perpetual reserve in large casks, a process also known as the “Solera” method. The cuvée is then aged “sur lattes” for four years.

Blending and winemaking :

Pinot Noir 100 %

Blending 2017 (75 %) and reserve wines (25 %)

Winemaking in thermo-regulated tanks and wooden tuns for reserve wines.

Malolactic fermentation

Dosage of liqueur : 4.9 g/l

Alcohol content : 12 °

Tasting :

This pure Pinot Noir with straw-gold tints reveals an elegant and expressive nose, with delicate aromas of white peach and iris. Fresh on the palate with a crisp structure and lasting fruity flavors.

Aging capacity :

Between 3 and 5 years

Food pairing :

Scallop tarts

Supreme of guinea fowl with morels

Duck breast with Epoisses sauce

Rice pudding chestnuts and figs

Available in :



37,5 cl



75 cl



Magnum



Jéroboam

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