



Established in 1935 by Emile Herard and his son-in-law, Georges Fluteau, Champagne Fluteau is one of region's oldest family wine estates. Predominantly planted to the Pinot Noir that imparts such body and texture to the wines of this boutique producer, Fluteau's 8-hectare vineyard is favorably positioned on sunny **Côte des Bar** hillsides in southern **Aube**.



Owners Thierry and Jennifer Fluteau are the family's 4th generation to capture the character of this unique Cote de Bar property. They've integrated modern techniques into traditional processes handed down from previous generations and show great commitment to excellence in protecting the sustainability of natural resources.

"Our belief is Champagne should exude a sense of place and convey a sense of who is behind the wine. We aspire to create Champagnes that are unique, multidimensional, with lots of personality. Our goal is simple: to share our passion and to continue to bring you enjoyment with each bottle of Fluteau."

BLANC DE NOIRS BRUT

70% vintage with 30% reserve wine, 2 years on lees with 9 g/l rs. Balanced with effusive floral scents and rich red fruit character. Fantastic with roasted duck or charcuterie. Superb wine and an outstanding value. *WE: 90pts* "Made mainly from Pinot Noir, this is a full wine, intensely fruity and ripe. Apple and sweet lime flavors give a rich feeling, while a touch of minerality adds the proper texture and balance."

BRUT NATURE

Pinot Noir (85%) and Chardonnay aged 2-3 years sur lie; very low dosage of 2.5 g/l rs; *delightful light yellow with a hint of rose; expressive nose of white fruit compote: pear and apple introduce notes of honey pastry and hazelnut; bright and direct granny apple and citrus palate; finish of fresh hazelnuts and peppery vanilla — excellent choice to accompany oysters on the half shell!*

Vintage **MILLÉSIME CUVÉE SYMBIOSE**

Estate Chardonnay (50%) and Pinot Noir; 9 g/l rs. Very clean, subtle and balanced, this outstanding cuvée embodies the finest traits of an excellent vintage: vibrant, pure, classically-styled, terroir-driven Champagne. *WE on 2008: 92pts* "This impressive Champagne is rich while tight and mineral-textured. Creamy and ripe, it balances the weight of Pinot Noir with the elegance of Chardonnay. The producer's location in the relatively warm Aube region gives its wines extra fullness. This one is just now ready to drink."

Vintage **CUVÉE PRESTIGE**

100% Chardonnay **5 years** sur lie; 7 g/l rs. An **ideal aperitif**, but also excellent with sushi and all manner of shellfish as well as poached fish with rich sauces.

BRUT ROSÉ

100% estate Pinot Noir destemmed and macerated on lees: **saignée**; aged 4 years on lees; 9.6 gr/l rs. *'Wow, is this stuff dark! If you'd like to experience a red-wine Champagne, this is your opportunity. This potent, even tannic, Champagne reminds me very much of red wine, but with wonderful bubbles. It is entirely estate grown Pinot Noir, from the Fluteau estate in Gye-Sur-Seine, made by the macerating all of the grape skins so they stay in contact with all of the juice to get the maximum flavor and color.'*

Thank you for your time and for your interest in Connoisseur Wines.