



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 represent the **fourth** generation of this family hand-making exceptional wines that capture the character of this unique Cote de Bar property. Combining traditional processes handed down from previous generations with carefully decided modern techniques, the Fluteaus are committed to excellence through the sustainability of natural resources.

*"Our belief is that Champagne should exude a sense of place, and convey a sense of who is behind the wine. We aspire to create Champagne 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

100% Pinot Noir aged 2 years on lees, this well-balanced Blanc de Noirs features effusive floral scents and rich red fruit character; 70% vintage with 30% reserve wine; 9 g/l residual sugar.

*Bright, fresh nose dominated by Mirabelle and peach, and then strawberry and raspberry jam with hints of peony and hawthorn; red fruits on the palate with a soft, lingering, creamy finish; fantastic with roasted duck or charcuterie; considerable elegance and body—superb wine, thrilling Champagne, outstanding value!*

#### EXTRA BRUT

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 — fantastic with oysters on the half shell!*

#### BRUT NATURE

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#### 2005 MILLÉSIME CUVÉE SYMBIOSE

100% estate Chardonnay (50%) and Pinot Noir; 9 g/l rs. Very clean, subtle and balanced, this outstanding cuvée embodies the best traits of an excellent vintage: **vibrant, pure, classically-styled, terroir-driven Champagne.**

*Lovely mild yellow; fine stream of bubbles creating a small persistent bead; open, stylish nose with floral aromas of acacia, jasmine and lilac combined with apple and citrus fruitiness. Toast with herbal hints open in the glass; light and lacey palate with silky notes of lemon curd, fresh pineapple and (mid-palate) raspberries — **VERY special.***

#### 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're interested in tasting 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.*

CONNOISSEUR WINES • 7510 NORTH CALDWELL AVE, NILES, IL 60714 • 847.588.1300  
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