

2014 Fluteau Blanc de Blancs Champagne

Champagne Fluteau, Champagne, France



The Wine:

This luxury Cuvée is made of 100% Chardonnay from the oldest vines on the estate. The vineyard source for these grapes sits on a small pocket of limestone rich soil, unusual in the Aube, where soils tend to be more clay based, this little pocket is ideal for Chardonnay grapes. Full malolactic fermentation occurs and this Brut wine has 4 grams of sugar per liter. This wine spent almost 9 years on the lees before disgorgement in May 2023. The 2014 vintage for Champagne was excellent (93 points Wine Spectator) despite some weather related challenges during the Summer however the harvest weather in September was ideal.

The Estate:

Established in 1935, Champagne Fluteau is one of the oldest family-owned and operated wineries in the Aube region of Champagne. Currently run by Thierry, Jennifer, and their son, Jeremy Fluteau, it produces small quantities of all estate-grown and produced Champagnes. At Champagne Fluteau, the emphasis is one of quality, not quantity, and each bottle reflects that dedication. Their vineyards are situated in the Aube region of Champagne in the Cote de Bars district. The unique clay-based soil of this region is ideal for Pinot Noir; however, tucked away are areas where Chardonnay thrives. The focus is on sustainable agriculture with organic fertilizers and zero use of chemical herbicides or pesticides. The grapes are all hand harvested and sorted to ensure that the grapes arrive at the press in pristine condition.

Tasting Notes:

Color: Lighter hued gold with a slight greenish tint.

Aromas: Citrus fruit, honey, minerals and chalk.

Flavors and Texture: Tart apples, citrus and hints of wild herbs. Tiny bubbles are satiny and soft with a clean, vibrant finish.

Food Pairing: Oysters on the half shell with lemon.

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