

FLEURY FLEUR DE L'EUROPE
Champagne Brut

Varietals: 85% Pinot Noir
15% Chardonnay

Appellation: Couteron, Champagne AOC, France

Alcohol: 12.5% **Residual Sugar:** 8 g/L
pH: 3.07 **Sulfites:** 65 ppm

Winemaker: Jean-Pierre Fleury

Organic & Biodynamic

Certificate: Grapes and facilities have been certified organic by USDA Accredited ECOCERT and biodynamic by DEMETER.



Soil: Steep slopes of calcareous soil in the Seine River valley with oceanic and continental climates.

Notes: Full bodied, elegant and complex. The nose boasts rich aromas of yeast, toast, and sour-dough, underscored by bright apple and floral essences. The palate is buttery, creamy and fatty and evokes rich nut, and tropical fruit flavors. A hint of coconut lingers. Pair with foie gras, lobster bisque or butter cookies!

The Estate: Fleury Pere et Fils was established over one hundred years ago in 1895. Compost and mechanical tilling were introduced by Jean-Pierre Fleury in 1970. BY 1992 the entire estate was converted to organic and biodynamic practice. Estate bottled.

Accolades: **Champion Biodynamic**— Wine Challenge Planet Earth Awards, London, September 2007

91 Points—*Wine Enthusiast*, December 2005



VEGAN, BIODYNAMIC AND MADE WITH ORGANIC GRAPES

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