

Our partner:



Champagne FLUTEAU AOC Champagne, Côte des Bars Récoltant Manipulateur (RM)

Founded in 1935, Champagne Fluteau is one of the pioneering wineries of the Cote de Bars.



Winery overview:

Our story begins in the early part of the 20th century with the pioneering spirit of two families in the Aube region of Champagne

Their Champagnes are estate grown: only grapes grown on their vineyards are used to produce Champagne Fluteau. Situated on slopes along the Seine River valley, the vineyard is planted with a majority of Pinot Noir with 15% Chardonnay, ideally suited for the clay soils and cool climate of the Cote de Bars region. They are hands-on growers: at champagne Fluteau we are certified sustainable HVE since 2017.

Housed in the original premises, the winery is a fusion of old and new with the introduction over the years of more modern specialized equipment. They proudly craft every element of their production on-site, from gently pressing the grapes in their state-of-the-art wine press, to vinification, bottling, ageing, riddling, disgorging and labeling.



Champagne

Champagne FLUTEAU
Brut – Symbiose vintage



Grape Varieties: 50% pinot noirs and 50% Chardonnay

Tasting

This cuvée in tandem represents the close association between two grape varieties : the delicacy of pinot noir and the lightness of chardonnay.

Assembled in equal parts, it is a harmonious champagne with a subtle balance between freshness and intensity.

Analyses

Alcohol : 12,5°
Dosage: 7,5 gr/l

Champagne FLUTEAU
Extra brut – Blanc de blancs vintage



Grape Variety: 100% Chardonnay

Tasting

Blend of our 3 plots of chardonnay, each located in a different village : Neuville-Sur-Seine, Gye-Sur-Seine and Courteron.

The grapes are sorted and the juice carefully selected to produce an exceptional cuvée which will express all the finesse of this grape variety.

Analyses

Alcohol : 12,5°
Dosage: 6 gr/l

Champagne FLUTEAU
Brut – Echo rosé



Grape Varieties: 15% Chardonnay, 85% Pinot Noir of which 15% is vinified into red wine

Tasting

This cuvée uses the same blend as the Echo cuvée but includes 15% pinot noir vinified in red wine.

A very elegant champagne with its pale pink color.

Analyses

Alcohol : 12,5°
Dosage: 6 gr/l

Champagne FLUTEAU
Extra brut – Aube Seine rosé de saignée



Grape Variety: 100% Pinot noirs

Tasting:

Epicurean rosé with a deep color obtained by a short maceration of entirely destemmed grapes, which brings out delight and voluptuousness.

Analyses

Alcohol : 12,5°
Dosage: 6 gr/l

Champagne FLUTEAU
Extra brut – Rétrospective



Grape Varieties: 70% pinot noirs, 30% Chardonnay

Tasting

Based on an ancestral winemaking method that doesn't rely on any interventions, this champagne is produced without filtration, fining or cold stabilisation.

This authentic wine continues its maturation in oak barrels.

Analyses

Alcohol : 12,5°
Dosage: 4 gr/l

Champagne FLUTEAU
Brut – Cœur de cuvée



Grape Variety: 100% pinot noirs

Exclusively sourced from our historic site « Les Evallons », it is a rare single plot planted in 1960 which is known for its 2 side by side exposures.

Analyses

Alcohol : 12,5°
Dosage: 4gr/l