


NO
IMAGE
AVAILABLE



PRODUCER PROFILE

Estate owned by: The Fleury Family
Winemaker: Jean-Sebastien Fleury
Total acreage under vine: 10
Estate founded: 1895
Winery production: 180,000 Bottles
Region: Champagne
Country: France



Champagne Fleury Carte Rouge Brut NV

WINE DESCRIPTION

The name comes from the vinifying process: the rose (pink) color is obtained by 24 hours maceration of the dark skinned but with clear flesh destalked red grapes, before pressing. It looks like as if you were "saigner" (bleeding) the grapes.

TASTING NOTES

Bright in color. Fresh pinot noir nose of strawberry fruit with high acidity, nice savoriness. On the palate it has a continual flow of small bubbles with magnificent depth and terroir. Silver medal at Mondial du Rosé, Decanter World Wine Awards 2009.

FOOD PAIRING

This Champagne will be served at a summer party as aperitif or along well-flavoured, spicy or exotic dishes. It's as well perfect for an intimate evening tête à tête.

VINEYARD & PRODUCTION INFO

Vineyard name:	Cote des Bars
Vineyard size:	6 acres
Soil composition:	Chalk, clay
Training method:	Royat, Chablis
Elevation:	540 feet
Vines/acre:	3400
Yield/acre:	5.8 tons
Exposure:	Southwestern
Year vineyard planted:	1980 - 1990
Harvest time:	September
First vintage of this wine:	1955
Bottles produced of this wine:	140000

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Enamelled tanks
Fermentation temperature:	68 °F
Maceration technique:	Destalked then punched down
Malolactic fermentation:	No
Type of aging container:	Enamelled Vats
Size of aging container:	5,000 - 10,000
Age of aging container:	5-25 years
Length of aging before bottling:	10 months
Length of bottle aging:	3 years

ANALYTICAL DATA

Alcohol:	12.62 %
pH level:	3.17
Residual sugar:	6.75 g/L
Acidity:	4.52 g/L