

# Domaine Fluteau Rose Pinot Noir NV

**Price** £23.50

**Grape:** Pinot Noir  
**Strength:** 12%  
**Style:** Dry  
**Size:** 75cl

**Cellar Notes:** Champagne Fluteau, Rose This is made from 100% Pinot Noir. Here they destem a proportion of the grapes and allow them to macerate for about 48 hours so a degree of colour from the skins is allowed into the wine. The whites would be pressed right away to avoid any colour. Packed full of juicy red fruit. Most commercial rose in Champagne are made by the easier method of blending in a quantity of red wine.

**Appearance:** a lovely red strawberry colour

**Aromas:** jammed with red fruit especially strawberry

**Palate:** Packed full of juicy red fruit

**Serving Notes:** Give me a bottle on its own

## Description

**Vineyard:** Domaine Fluteau <http://www.champagnefluteau.com/>

This Champagne house was created in 1935 by Emile Herard and his son-in-law Georges Fluteau. It was one of the early houses to be founded in this southern Aube area of Champagne. They prospered through the 30s but production was halted during the Second World War when Gerorges spent several years as a prisoner of war in Germany. Today they are run by Emile's great-great-grandson Thierry Fluteau and his Chicago born wife Jennifer. They own 9 hectares of vineyards, planted with 85% Pinot Noir and 15% Chardonnay. They have grower rather than negociant status so they do not buy in any grapes or wine as many of the bigger houses do, everything they make is exclusively the product of their own vineyards. Fluteau are highly rated by Champagne expert Tom Stevenson, he listed them as one of the top up and coming producers in his Wine Report 2006 as well as including them in his Sotheby's 'World Encyclopedia of Champagne and Sparkling Wine'.