



CHAMPAGNE LUTUN

Fleur de Bois Extra-brut "A different conception of champagne"

The history of this cuvée makes it a unique champagne.

100% chardonnays from the best terroirs, a single harvest year.

Its colour is pale yellow, with the silvery green, almost metallic, reflections characteristic of chardonnay.

Effervescence is lively and strong, with a fine, long-lasting bead.

The very pure nose, with melting woody notes, promises an overwhelming, forthright and energetic attack in the mouth! The discrete, woody character reveals aromas of vanilla.

The dosage of extra brut brings out the chardonnay's range of aromas and makes the cuvée exceptional!

The length in the mouth is remarkable. The cuvée has high ageing potential, so the wine can develop over time.

Available in bottles (75 cl)

Grapes are harvested manually in the Champagne region. The wine is made only in wooden casks, 2 hectolitres in size. It is aged in these same casks for approximately 8 months.

The champagne is bottled in the spring following the harvest and aged an average of 20 months.

Bottles are usually disgorged 3 months before shipping.



Fleur de bois