

Champagne Franck Pascal

"Fluence" Brut Nature



"Fluer" means "changing very slowly with time". Thanks to biodynamic farming, new life has come back to the Franck Pascal vineyards. This slowly changes the relation between the vine and the soil, and the way the vines connect to light. Slowly, the composition inside the grapes change... Fluence is the evidence of this terroir's rebirth.

Vinification: No pre-fermentation. Each wine ferments with the natural yeast of the grapes. Natural yeast fermentation in enamel vats. No sulfur is used during press, fermentation, or elevage. The wine rests on the lees for 4 years. No fining or filtration. The wine is vegan.

Grape varieties : 54% Pinot Meunier, 26% Pinot Noir, 20% Chardonnay

Soil : Clay marl and chalk

Dosage at disgorgement : 0 g/l

Alcohol : 12.5%

Press Notes

Wine Spectator

NV (reviewed 2024) 91 points

James Suckling

NV 94 points

