

## Champagne Franck Pascal

### *Fluence Champagne 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 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

91 points

##### James Suckling

NV

94 points

