



## **FRANCK PASCAL**

**FLUENCE (BRUT NATURE)**

### **THE STORY**

Isabelle and Franck are both from the village of the winery. Their union also unified two families of growers. Franck's grand father stopped the family press to found the cooperative of Baslieux-sous-chatillon to help small producers to resist to big brand power. In early 80's, Franck's father decided to leave cooperative, and create again an individual vineyard and his own champagnes. In the 90's Franck joined the domaine, with 2 aims. First, Franck wanted his forefather be proud of his creations from their vineyard. Second, Franck wanted to work aligned with his own values: respect of life, respect of terroir, and respect of health of the people working with him, or drinking his champagnes.

Franck decided to farm organically the vineyard in 1998, when Isabelle was pregnant. Later, Franck wanted to create some of the first natural champagnes but didn't know how. In 2001, Franck started vinifications with natural yeasts and generalized this in 2005 after seven tries. Biodynamic farming was chosen in 2002 in 2/3 of the vineyard. Thanks to comparisons between sustainable/organic and biodynamic, biodynamie showed the best results in Isabelle and Franck's vineyard. All the vineyard is in biodynamie since 2005.

The domaine is now 7 ha big and produces about 4200 cases a year.

#### **APPELLATION**

CHAMPAGNE

#### **COLOR**

WHITE SPARKLING WINE

#### **VINTAGE**

NV

#### **FARMING**

ORGANIC, BIODYNAMIC

#### **VINE AGE**

40 YEARS

#### **VARIETAL**

54% PINOT MEUNIER, 26% PINOT NOIR, 20%

CHARDONNAY

#### **ALCOHOL**

12.5%

#### **SOIL**

CLAY, MARL & CHALK SOIL

#### **AGING**

FERMENTATION WITH NATURAL YEASTS IN ENAMELED

VATS.

AGED 4 YEARS ON LEES.

UNFINED & UNFILTERED.

#### **SO2**

25MG/L

#### **DOSAGE**

0 GRAM, BRUT NATURE

#### **AGING POTENTIAL**

7 YEARS

#### **CASES PRODUCED**

3000

#### **PRESS**

94 JAMES SUCKLING

