

CHAMPAGNE RUFFIN & FILS

Fiche technique



Cuvée Chardonnay d'Or

Grape Variety - 100 % Chardonnay.

Ageing - 24 to 36 months in bottle before « dégorgement ».

Blending years - 55 % from wine of the year,
- 45 % from reserve wine.

Dosage - 8 g/l.

Production - 22 000 bottles.

Tasting Its colour is a golden yellow with reflections of green.
Its nose is lively, dominated by white fruits with a hint of lemon.
This is a delicate champagne with fine bubbles and pleasant fragrances.

