

# CHAMPAGNE RUFFIN & FILS

Fiche technique



## Cuvée de Réserve

### Grapes Varieties

- 60% Pinot Meunier,
- 20 % Pinot Noir,
- 20% Chardonnay.

### Ageing

- 24 to 30 months in bottle before « dégorgement ».

### Blending years

- 60% from wine of the year,
- 40% from réserve wine

### Dosage

- 10 g/l.

### Production

- 50 000 bottles.

### Tasting

Pale in colour with a clean and fruity nose.  
After opening, there are hints of brioche and dried fruit. The Brut Cuvée de Réserve is a full-bodied and powerful Champagne.

