

CHAMPAGNE RUFFIN & FILS

Fiche technique



Cuvée de Réserve

Grapes Varieties

- 53% Pinot Meunier,
- 15 % Pinot Noir,
- 32% Chardonnay.

Vineyards

- Raisins provenant des coteaux d'Étoges, Beaunay, Villevenard.

Ageing

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

Blending years

- 71% from 2014 harvest (wine of the year)
- 23% from 2013 (reserve wine),
- 3% from 2012 (reserve wine).

Dosage

- 10 g/l.

Production

- 140 000 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.

