

CHAMPAGNE RUFFIN & FILS

Fiche technique



Cuvée Roséane

Grape Varieties

- 22 % Pinot Noir,
- 18 % Pinot Meunier,
- 60 % Chardonnay.

Vineyards

- Grapes coming from the villages of Etoges, Congy and Villevenard.

Ageing

- 48 months in bottle before « dégorgement ».

Blending years

- 88% de 2011 wine of the year),
- 9% de 2010 (reserve wine),
- 3% de 2009 (reserve wine).

Dosage

- 9 g/l.

Production

- 15 000 bottles.

Tasting

A supreme work of art. Its colour is delicate-pink, the nose is fresh with red fruit flavours :

- strawberries,
- raspberries and blackberries are predominant.

A Rose Champagne that is balanced and clean. Serve as an aperitif or with dessert.



1★ Guide Hachette 2017

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