

CHAMPAGNE
RUFFIN & FILS
Volubile

Fiche technique

Cuvée Volubile (*Blanc de Noirs*)

Grapes Varieties	- 75% Pinot Meunier, - 25 % Pinot Noir.
Vineyards	- Grapes coming from the slopes of Etoges, Beaunay, Rilly-la-Montagne, Mardeuil, Villevenard, Vert Toulon.
Ageing	- 24 to 30 months in bottle before « dégorgement ».
Blending years	- 68% from 2013 harvest (wine of the year) - 32% from 2012 (reserve wine).
Dosage	- 8 g/l.
Production	- 20 000 bottles.

Tasting

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



Guide Hachette 2012

