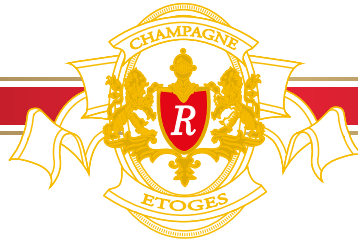


CHAMPAGNE RUFFIN & FILS

Fiche technique



Cuvée de Réserve

Grapes Varieties

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

Ageing

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

Blending years

- 65% from wine of the year,
- 35% from réserve wine

Dosage

- 8 g/l.

Production

- 30 000 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.

