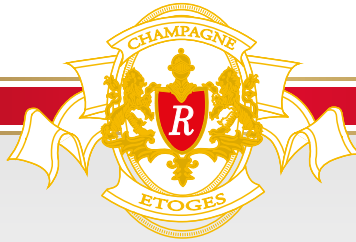


CHAMPAGNE RUFFIN & FILS

Technical sheet



La Cuvée Sir Alex

Grape Variety - 100% Chardonnay

Vinification

Vinification in stainless steel vats followed by partial ageing for 6 months in oak barrels (60%). Aged for a minimum of 48 months in our cellars before riddling and disgorging.

**Blending
Years :**

- 2020.

Dosage

- 3 g/l.

Production

- 3000 bouteilles.

Tasting

With its pale crystalline gold colour, streaked with a string of fine, regular bubbles, the colour already reveals the purity and freshness of the vintage. The initial nose is fruity and exotic, evoking fresh guava, white mango and candied citrus zest. With aeration, more delicate nuances of bourbon vanilla and orange blossom appear, reminiscent of subtle and perfectly integrated ageing. The whole is seductive with its brightness and aromatic precision. The attack is lively, straightforward and chiselled, carried by a lemony acidity typical of Champagne Chardonnay. The texture then unfolds elegantly with notes of dried fruit, slivered almonds and macadamia nuts, bringing a sensation of softness and roundness that balances the tension. The finish, both salty and slightly toasted, lingers on accents of candied lemon and verbena, revealing beautiful fruit maturity and perfectly controlled ageing. A cuvée of great purity of expression, combining aromatic brilliance, structure and mineral precision. This cuvée can be enjoyed with parmesan crisps, sea bream tartare with green mango and lemon caviar, celery risotto with almond milk and shavings of mature parmesan, or a few lightly seared scallops.



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