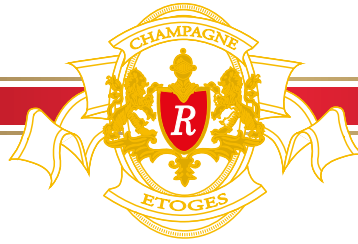


CHAMPAGNE RUFFIN & FILS

Fiche technique



Cuvée Volubile (*Blanc de Noirs*)

Grapes Varieties

- 50% Pinot Meunier,
- 50 % Pinot Noir.

Ageing

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

Blending years

- 65% from wine of the year,
- 35% from reserve wine.

Dosage

- 8 g/l.

Production

- 6 000 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.

