

CHAMPAGNE  
RUFFIN & FILS

*Volubile* Rosé

Fiche technique

## La Cuvée Volubile Rosé

**Grapes Varieties:**

- 50% Pinot Noir,
- 40 % Pinot Meunier
- 10% Chardonnay.

**Ageing:**

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

**Blending years:**

- 70% from wine of the year,
- 30% from reserve wine.

**Dosage :**

8.5 g/l

**Production :**

- 5 000 bottles.

**Dégustation :**

Bright appearance with attractive grenadine reflections.  
A powerful nose with a hint of strawberries.  
Taste is fresh, full bodied and fruity with a touch of crystalised fruit.

