

CHAMPAGNE RUFFIN & FILS

Technical sheet



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 :

- 3 000 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.



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ALCOHOL ABUSE IS HAZARDOUS TO YOUR HEALTH. CONSUME AND APPRECIATE WITH MODERATION.