

Ruffus – Chardonnay Brut

Quality Belgian sparkling wine

Grape variety

100%

Chardonnay

Ageing

15 months

"sur lattes"

Dosage

6g/L

Alcohol

12,5°

Terroir

Clay-limestone (35 ha)

Hillside, facing south

Wine making

Direct pressing with fractions

Thermo-regulated alcoholic fermentation at 20°C

Malolactic fermentation

2nd alcoholic fermentation in the bottle

(traditional method)

Tasting



Eye

Color lemon, clear and brilliant, with a delicate bubble



Nose

At first glance, an expressive nose, with notes of baker's yeast and biscuit. After a bit of aeration, ripe peach and small white fruits



Mouth

Complex, well-rounded, tasty mid-palate and good length

Service

Perfect to accompany aperitifs and all kind of seafood meals

Apogee

1 to 3 years after disgorging

