

# Ruffus – Chardonnay Brut

Quality Belgian sparkling wine

## Grape variety

100%

Chardonnay

## Aging

18 months

"sur lattes"

## Dosage

6g/L

## Alcohol

12,5°

## Terroir

Clay-limestone (40 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

