

# Ruffus – Grand Millésime 2018

Quality Belgian sparkling wine

## Terroir

Clay-limestone (35 ha)

Hillside, facing south

## Wine making

Selection of grapes from the oldest plots

Direct pressing with fractions

Only the cuvée (first juice) is used in the production  
(6000 bottles)

Thermo-regulated alcoholic fermentation at 20°C

Malolactic fermentation

2nd alcoholic fermentation in the bottle  
(traditional method)

## Tasting

### Eye

Intense yellow color, bright and clear

### Nose

Aromas of fennel and anise, which open up  
towards brioche and pastry

### Mouth

Creamy, pastry, mineral on the palate, with  
flavors of lemon confit and wild strawberries.  
Beautiful length and impressive harmony

## Service

It can be served both as an aperitif and to  
accompany a meal.

### Apogee

3 to 5 years after disgorging.

### Grape varieties

Chardonnay

Pinot Noir

Pinot Meunier

### Ageing

42 months

"sur lattes"

### Dosage

6g/L

### Alcohol

12,5°

