

Ruffus – Brut Rosé

Quality Belgian sparkling wine

Terroir

Clay-limestone (35 ha)
Hillside, facing south

Wine making

Short maceration before pressing
Thermo-regulated alcoholic fermentation at 20°C
Malolactic fermentation
2nd alcoholic fermentation in the bottle
(traditional method)

Tasting

Eye

Pale pink color, very elegant

Nose

Floral nose, which quickly evolves towards black and red fruits such as raspberry and strawberry

Mouth

On the palate, the freshness and vinosity transform into vibrant wild strawberry flavors. A lingering finish

Service

It will accompany the amuse-bouches as an aperitif

Apogee

1 to 3 years after disgorging

Grape varieties

Chardonnay
Pinot Noir
Pinot Meunier

Ageing

15 months
"sur lattes"

Dosage

6g/L

Alcohol

12,5°

