

# Ruffus – Brut Sauvage

Quality Belgian sparkling wine

## Grape variety

Chardonnay

## Alcohol

12,5°

## Dosage

Not dosed  
0g/L

## Ageing

15 months  
"sur lattes"

## 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

Lemon color, clear and brilliant, with fine persistent bubbles



### Nose

Fresh, lively, elegant and distinguished nose, with hints of yeast, citrus fruits and small white fruits



### Mouth

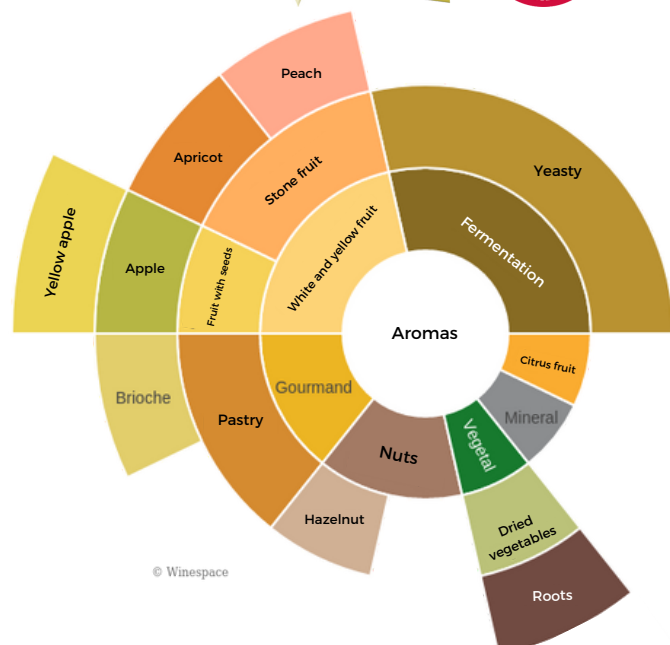
Sustained, harmonious, aromatic, complex, full of finesse. Perfect balance.

## Service

Ideal to accompany the refined flavors of caviar and oysters.

## Apogee

1 to 3 years after disgorging



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