

Ruffus – Brut Sauvage

Quality Belgian sparkling wine

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

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



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

Grape variety

Chardonnay

Alcohol

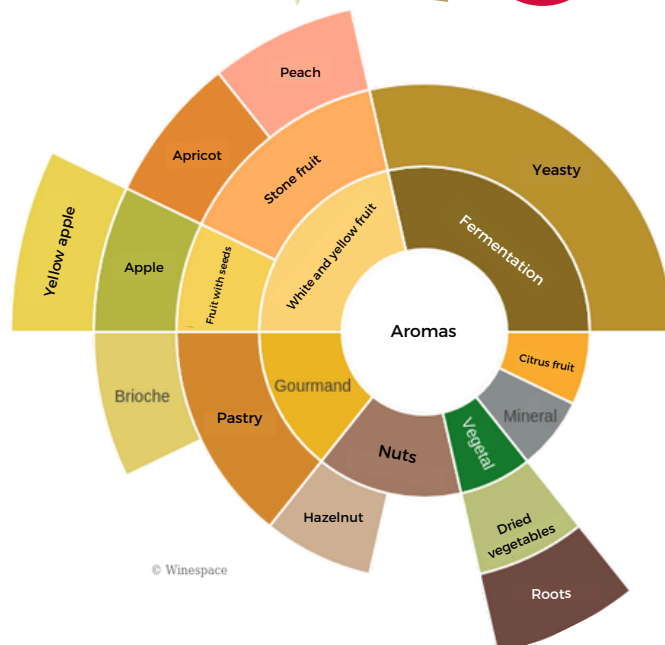
12,5°

Dosage

Niet
gedoseerd
0g/L

Aging

18 months
"sur lattes"



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