



CUVÉE RACINES

Concidity & Delicacy

PREMIER CRU

CUVÉE PERPÉTUELLE

EXTRA-BRUT

A cuvee with delicate hint, both fresh and voluptuous, expressing a great aromatic richness thanks to a maturation in tuns and extended ageing in our cellars. For this cuvee, a symbol of transmission and family legacy, we chose to celebrate our reserve wines.

At the initiative of the new generation, our bottle is presented with a modern labelling, drawn by a local artist with chinese ink. For all our champagnes, we are comitted to let our terroir express itself at its best. Guided by a constant search for quality and strong values, we have been growing our plots organically since our foundation in 1971.

TASTING NOTES

To the nose : tasty and generous, toasted, pastries.

To the mouth : Emphasis on Chardonnay, tonic and very fresh.

WINEMAKING

Pinot Noir 26% (2012 to 2017)

Chardonnay 74% (2016 to 2017)

RESERVE WINES : 100%

DOSAGE : 3g/l

MALOLACTIC FERMENTATION

AGEING : more than 3 years

DISGORGEMENT : February 2023

VINIFICATION : oak and acacia



TASTING

Serve fresh, between 8 and 10°C.

Ideal to accompany your diners.

CHAMPAGNE
Yves
RUFFIN