



CUVÉE EXTRA-BRUT

Freshness & Minerality

PREMIER CRU

EXTRA-BRUT

WINEMAKING



Very Chardonnay-typed despite being equally blended with Pinot Noir, our signature cepage. This cuvee, matured in acacia and oak tuns, is both fresh and fruity.

Lively, with fine and rapid bubbles, ideal for an aperitive.

Pinot Noir 50%

Chardonnay 50%

RESERVE WINES : 40%

DOSAGE : 2g/l

AGEING : more than 7 years

DISGORGEMENT : February 2023

VINIFICATION : Acacia & oak tun

TASTING NOTES

To the eye : very fine bubbles, very bright.

To the nose : frank opening, very delicate nose, dried fruits, hazelnut, honey notes.

To the mouth : light and onctuous, vinous and fruity. Evolves on mineral and dry notes. Flavors of pear and green apple. Long and great persistency, voluptuous with powerful aromas.

TASTING

Serve well-iced.

A delight with lobster or lightly grilled fish.

CHAMPAGNE
Yves
RUFFIN