

VINTAGE 2015 PREMIER CRU **EXTRA-BRUT** WINEMAKING

Imagined by Sylvie Ruffin, this 2015 vintage is a Blanc de Blancs coming from two of our neighbouring plots in the heart of our village Avenay-Val-d'Or. This cuvee shows a special identity thanks to a maturation in acacia barrel and seven years ageing. The flower on the label, designed by the artist Nicole Bottet, echoes Sylvie's taste for art and nature. «There are flowers everywhere for those who want to see them» - Henri Matisse

TASTING NOTES

To the nose: tasty, generous, toasted accents, pastry notes.

To the mouth: Chardonnay-typed. Fine and fresh, good tension, well structured by its woody aspect which brings a fine roundness.

TASTING

Serve fresh between 8° and 10°C.

Ideal for your diners.

Cépage : 100% Chardonnay

Dosage : 2g/l

Malolactic fermentation: performed

Ageing: 7 years

Disgorgement: february 2023

Vinification: acacia tun

Parcelles: Les Demoiselles & Les Robins in Avenay-Val-d'Or

> CHAMPAGNE Yves RUFFIN