

# Cuvée Rubis



## Blending

90% Pinot Noir - 10% Chardonnay

Vintages 2013 - 2014

Ageing process: 10 months into large oak casks

No malolactic fermentation

## Colour

The colour is pink salmon. The effervescence is long-lasting, giving birth to a delicat mousse.

## Aromas

This wine is rich and elegant. On the nose, it develops intense red-fruits aromas (wood-strawberries and wild raspberries). This wine is full in body and well-balanced, very pure and full of interesting nuances.

## Food Pairing

The attack on the palate is lively with red fruit aromas and is quickly underpinned with the freshness of the pink grapefruit. It goes perfectly well with partridge, poultry, poached egg served on a bed of crusty bread and avocado with pink shrimps. This Cuvée Rubis would also be the perfect partner to lobster.

This champagne will enhance its optimum qualities after 1 or 2 years ageing. All the year long, whatever the events, you will appreciate this festive, ample and round champagne.

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•eRobertParker.com (the independent Consumer's guide to Fine Wines, décembre 2009) : 93/100