



## CUVÉE RUBIS

*A tribute to greediness*

### COMPOSITION – VINIFICATION

Blending composed of 90% Pinot Noir (including 15% red wine) and 10% Chardonnay classified Premier Cru and from vines in Rilly-la-Montagne. In agreement with its certifications of Viticulture Durable (Sustainable Viticulture) and Haute Valeur Environnementale (High Environmental Value), Vilmart House cultivates its vineyards with the greatest respect of its terroir.

Vinification key points:

- Manual harvest 2021
- Reserve wines 2019/2020
- Aging process: ten months into large oak casks
- No malolactic fermentation
- Dosage: 8 g/l

### TASTING NOTES

Its robe is pink salmon. It is enlivened by a long persistent effervescence creating a string of fine and delicate bubbles.

This wine develops magnificent aromas of hawthorn, raspberry, fresh figs and redcurrant enhanced by a note of mandarin.

On the palate, this wine reveals its own characteristics, well balanced and refined are key words. The attack is subtle with delicate notes of blood orange. The finish offers fine aromas of orange zest with a mineral persistence.

### WINE AND FOOD PAIRING

This champagne will beautifully accompany a quail with sour cherries, partridge, poultry, goose, avocado with prawns, lobster or a plate of crayfish tails. Alternatively, the freshness and delicacy of this rosé champagne will go perfectly with a citrus based dessert.

