

Specification	
Vinification	Aged for nine months in fûts and demi-muids, and then for 20 months 'sur lattes', like all of the Ruppert-Leroy champagnes there is a beautiful tension and feeling of controlled energy.
ABV	12%
Size	75cl
Drinking Window	Drink Now
Country	France
Region	Champagne
Area	Aube
Sub Area	Essoyes
Type	Champagne
Grapes	Pinot Noir
Vintage	NV
Style	Brut
Body	Refined, elegant and refreshing
Producer	Ruppert-Leroy
Producer Overview	<p>Emmanuel and Bénédicte Leroy's 4ha domaine Ruppert-Leroy was one that we followed closely for several years when they started in 2010. Since then their progress has been exponential, and the quality of their champagnes is now off the scale. Manu and Béné (ex-high-level kayakers and PE teachers) shared a passion for wine well before making their own – they regularly visited the Jura at a time when it only took a knock at the door to meet and taste with Pierre Overnoy. When Béné's father Gérard Ruppert, a visionary farmer and organic vine-grower in the south-eastern corner of the Côte des Bar, offered his daughter the opportunity to take over, she did not take much convincing and jumped at the chance. Grapes were no longer sold to the négoce and the first bottling of Ruppert-Leroy came to life. Read more online</p>
Closure Type	Cork
Food Matches	Fabulous aperitif