Dom Ruinart

DOM RUINART 2002
A tribute to the Ruinart Taste

VINTAGE - BLEND - VINIFICATION

The 2002 vintage was characterised by mild, dry weather. Though there was some rain at the end of August, the sunny weather which arrived in September made it possible for the grapes to ripen in excellent condition with very good acidity levels. The harvest, which commenced the second half of September, yielded the best balance since the superb 1996 vintage.

Blend: 100% Chardonnay, only sourced from the Grands Crus vineyards

72% Côte des Blancs (predominantly Chouilly and Avize)
28% from the northern slopes of the Montagne de Reims (predominantly Sillery and Puisieulx).

Vinification:

- Characteristics for the year in Champagne:
  - Alcohol: 10.5° GL (10.7° for Chardonnays)
  - Total acidity : 7.2 g H_2SO_4/l
- Hand picked
- Fermentation in temperature-regulated stainless steel fermenters (18 - 20°C)
- Full malolactic fermentation
- Dosage: 6,5 g/l

TASTING NOTES

Dom Ruinart 2002 reveals a vibrant, clear yellow colour enhanced with highlights of green almond. The mousse is fine and elegant.

The youth of the wine is evident on the nose with aromas of white flowers (linden blossom), fresh yellow plums, nashi pears and bergamot citrus character. Allowing it to breathe reveals a rich base, with notes of biscuits and coconut followed by hazelnuts. The intensity is highlighted by a mineral, minty freshness.

On the palate the freshness of citrus and tropical fruit culminates with superb mineral quality and a touch of gunflint. The result is a focussed purity and exceptional length supported by subtle effervescence and beautifully integrated vibrant acidity.

FROM FLUTE TO PLATE

The spectacular brightness of Dom Ruinart 2002 makes it the quintessential Champagne for aperitifs. Softened by a few extra months of aging, it will also pair perfectly with food which compliments its mineral qualities and fruity character: fine slices of scallops marinated in seaweed and tomato water or a marinade of scampi and a light kaffir lime peel cream.

Dom Ruinart 2002 is born from a great vintage and cellaring it for several years will be advantageous when pairing it with dishes with very intense flavours.