



DOM RUINART BLANC DE BLANCS 2007

An Homage to the Ruinart Taste

COMPOSITION AND VINIFICATION

2007 is an extraordinary vintage, and one of the very few in Champagne when the harvest began in August. After a sunny and very warm spring, the months of June, July and August brought rather gloomy weather and heavy rainfall. And yet these cool temperatures did nothing to counteract the vineyard's early and rapid progress, with the grapes quickly reaching full ripeness. The blend is 100% Chardonnay exclusively from Grand Cru vineyards: 75% from the Côte des Blancs (Chouilly, Le Mesnil, Oger and Avize) and 25% from the northern slopes of Montagne de Reims (predominantly Sillery and Verzenay).

Vinification:

- Vintage characteristics in Champagne:
 - Potential alcohol: 9.3°
 - Total acidity: 8.6 gH₂SO₄/l
- Manual grape harvesting
- Alcoholic fermentation in heat-regulated stainless steel tanks
- Malolactic fermentation
- Dosage: 5 g/l

TASTING NOTES

Dom Ruinart 2007 has a luminous and intense gold colour with iridescent green glints.

The attack is a hit of chalk, then flint and oyster shell notes mingle with the smoky aromas of blond tobacco. The nose continues into springtime notes, underscored with light aromas of sap, linden, acacia, extremely fresh yellow and green citrus fruit (lime, yuzu) and green fruit (plum). The subtle notes of fig leaf, liquorice and fine Chinese tea enhance the complexity of its aromatic bouquet.

The palate, which begins smoothly, quickly reveals a thrilling, stony liveliness and a deep intensity structured by notes of green citrus and grapefruit. The sap-infused and chalky finish is framed with an elegant bitter flavour. Dom Ruinart 2007 is a dynamic, sculpted wine that expresses the full purity of fine Chardonnay.

FOOD AND WINE PAIRING

For a starter, Dom Ruinart is a wonderful match for a carpaccio of scallops millefeuille and black radish with a marinade of first press organic olive oil and green citrus fruit. Its elegance and texture partners perfectly with steamed cod in champagne, Zhejiang powder tea and a seawater consommé.

