Ruinart

LA PLUS ANCIENNE MAISON DE CHAMPAGNE

RUINART BLANC DE BLANCS

The emblem of the Ruinart taste

BLEND - VINIFICATION

The blend is 100% Chardonnay from various years (20 to 25% of which are wines reserved from the 2 previous years).
Provenance: A large majority of Premiers Crus from the Côte des Blancs and Montagne de Reims vineyards for aromatic refinement, supplemented by Sézannais wines known to provide maturity.
Finally, several wines from the north of the Vesle valley give a light, fresh touch.

Vinification :
- Hand picked
- Fermentation in temperature-regulated stainless steel fermenters
- Full malolactic fermentation
- Dosage : 9 g/l

TASTING NOTES

Beautiful pale golden yellow colour with gentle green reflections, a vibrant, luminous colour.
Active effervescence with a persistent release of bubbles.
At first very intense on the nose, with fresh fruit notes, particularly ripe citrus fruits.
A second refined floral nose with notes of white flowers and fruits (white peaches, pineapple).
A supple, harmonious attack on the palate, very rounded. Vinosity that is not excessive, supported by excellent freshness.
Notes of nectarines, citrus fruits with a pleasant mineral quality in the finish. Long, very refreshing finish.

FROM FLUTE TO PLATE

A perfect champagne for aperitifs, particularly in spring and summer.

It is an excellent accompaniment for seafood and shellfish; perfect with a sea bass or bream tartare. It would also be very good with seared sole.