



« R » DE RUINART BRUT

The very first expression of the Ruinart taste

BLEND - VINIFICATION

The blend is made up of 40% Chardonnay, 57% Pinot Noir and 3% Pinot Meunier, 20 to 25% of which are wines reserved from the 2 previous years.

Vinification :

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

TASTING NOTES

A vibrant, clear yellow colour with golden reflections. Good brilliance with sustained effervescence and a very persistent foam.

At first the nose is delicate, fresh and fruity, filled with white-fleshed fruits (pears, Bosc apples), apricots, as well as hazelnuts and fresh almonds. Several floral and spicy notes add an extra hint of complexity.

The second nose reveals superb olfactory intensity on a more biscuity, brioche-like base.

Frank and direct attack on the palate. A balanced wine, rounded and full-bodied, with an attack scented with ripe fruits (greengages and nectarines). The finish is long, the well-integrated dosage giving way to the characteristic freshness of the Chardonnay which makes up most of the blend.

FROM FLUTE TO PLATE

A perfect champagne for aperitifs whatever the occasion. It may also be served with refined, light starters such as poached oysters and seared scallops, or with a main dish such as sole meunière.

It is also excellent with local cheeses with a short ripening time, such as Chaource or a very creamy Langres.

