

Ruinart

DOM RUINART BLANC DE BLANCS 2009

“ A perfect summer in Champagne resulting in fleshy and lively wines ”

Frédéric Panaïotis

WINE CHARACTERISTICS

2009 is been often described as a “**golden**” year for Champagne. Above all, it was marked by a **summer harvest, perfect for grape ripening**.

However, the beginning of the growth cycle was a little more complicated. The vines underwent gale force winds, hail, heavy rainfall (60% higher than the 10-year average) and cold snaps, while in bloom. Luckily, summer weather followed, lasting until September, allowing for **even ripening** in optimal conditions. Beyond being warm and sunny, days were particularly dry with **40% less rainfall** compared to previous years.

Such favourable conditions enabled **grapes to meet optimum** physiological ripeness. Harvest took place between **September 12th** and **September 28th**.

COMPOSITION

100% Chardonnay exclusively from Grands Crus

OF WHICH :

82% Côte des Blancs (Cramant, Avize, Chouilly & Le Mesnil-sur-Oger)

18% from the northern side of the Montagne de Reims (Sillery)

VINIFICATION

- Manual harvest
- Alcoholic fermentation in thermo-regulated stainless-steel tanks
- Full Malolactic fermentation
- Aged for 8 years on lees
- Dosage: 4g/L

TASTING

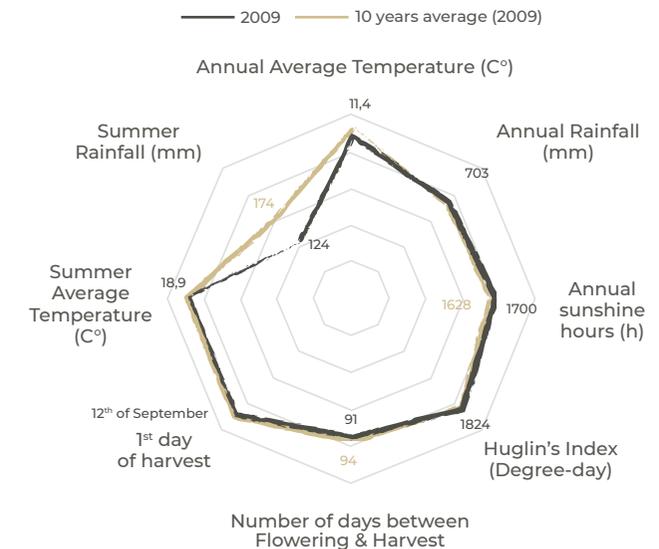
To the eye: A radiant and intense gold color with green-almond highlights.

On the nose: Solar, but not excessively, the nose offers a fruity register, fleshy and crunchy at the same time (lemon, apricot, nectarine). A floral register mingles with the fruitiness, with notes of white flowers with honey. The nose evolves towards a register of candied fruits, fresh marzipan, Aix calisson combined with a fresh, chalky register.

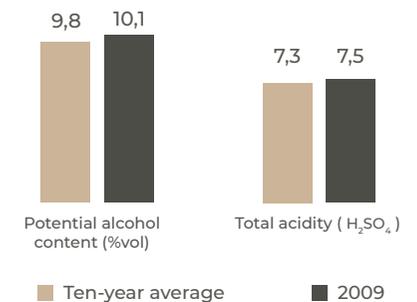
On the palate: Generosity and elegance underline the palate, silky acidity, the freshness of stone fruits and surprising flavors coming together. The whole is well balanced, the wine is tasty and lively with a long and subtle finish. The finesse of the bubbles underlines its refined texture.



VINTAGE DATA



ANALYTICAL PARAMETERS



FOOD & WINE PAIRING

The sun-kissed flavours and intense freshness of this vintage offer numerous possibilities for pairings:

- Fillet of sea bass, peas, almond, and lemon
- Zucchini flower and burrata risotto, with lemon and orange zest
- Guinea fowl, braised fennel, orange

CONDITIONS OF SERVICE

Service temperature: 10 –12°C = 50 –54°F

Glassware: Lehman Glass 45cL Jamesse or White Wine Glass

Ageing potential: up to 20 years depending on storage conditions