



Ruinart

LA PLUS ANCIENNE MAISON
DE CHAMPAGNE

DOM RUINART ROSÉ 2004
**CHOSEN BEST CHAMPAGNE
IN THE WORLD**



PRESS RELEASE

For the past 7 years, the Champagne & Sparkling Wine World Championships have been rewarding the best sparkling wines. This year, Maison Ruinart is delighted to announce that the Dom Ruinart Rosé 2004 in magnum format has been named “Supreme World Champion”.

Rosé champagne has a very special place in the history of the House. Its creation goes back almost 260 years. In 1764, Ruinart was the first champagne house to market a rosé champagne, then called «oel de perdrix».

The Cuvée Dom Ruinart honors Chardonnay, the Maison’s emblematic grape variety, by celebrating the best harvests. Born in 1959, it has only known 26 vintages. Aged with care and patience in Ruinart’s Crayères for nearly 10 years in ideal conditions, the wine is then stirred and disgorged according to the purest champagne tradition. Its rosé expression is even rarer as it comprises a base of Dom Ruinart Blanc de Blancs (80%) blended with Pinot Noir vinified as a red wine – both from the same year. The year must therefore be exceptional for Chardonnay and Pinot. 20 vintages have been marketed since 1966.

Demonstrating the importance of time, the 14-year-old Dom Ruinart Rosé 2004 will bring 2021 to close in

beauty and magnum format with the title of “Supreme World Champion”. Time continues to do its work.

This cuvée was crowned at the prestigious Champagne & Sparkling Wine World Championships. Launched in 2014 by renowned writer and specialist author Tom Stevenson, this wine competition aims to provide consumers and professionals with an annual guide to the world’s best champagnes and sparkling wines. The jury is composed exclusively of champagne and sparkling wine specialists and the tasting is conducted completely blind.

The 2004 vintage has a complex and delicate aromatic palette that, in this blended rosé, brings together crisp red fruits with smoky and spicy notes. The texture is supple and elegant. It is accompanied by a long finish carried by fresh, tense Chardonnay, which time has not diminished but rather strengthened as the wine matured in the magnum.

The magnum format is the one that best preserves the freshness of the wines. Thanks to the longer ageing period, its volume allows the development of more intense notes.



« 2004 has a refinement that suits champagne and Dom Ruinart in particular. We are on wines with more tension. I wouldn't say they are light because there is a real aromatic intensity, but the texture is reminiscent of taffeta. »

FRÉDÉRIC PANAOTIS
Cellar master Maison Ruinart

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ABOUT MAISON RUINART

Founded in 1729 during the Enlightenment in a world of ideas, exchanges and culture, Maison Ruinart is the oldest champagne house. In its cellars, Chardonnay wine experts perpetuate the Maison's trademark "simplicity". Natural elegance and aromatic freshness unveil the luminosity of this grape variety.

Maison Ruinart promotes an art de vivre that is elegant yet astute, through its history anchored in art and gastronomy. The Maison takes concrete actions to minimise its environmental impact, constantly adapting its practises, while conserving the excellence of its wines.

Maison Ruinart innovates, researches, and adds its signature Chardonnay at the heart of every bottle.