

DOM RUINART ROSE 2004

MILLÉSIME - COMPOSITION - VINIFICATION

Following the trend of the previous ten years, 2004 showed itself to be a rather hot, dry year, without any particular accidents or “hiccups”. After a mild winter and a pleasant spring, the gloomy summer and a significant load in the vineyard raised fears of a fragile ripening. This was not to be the case. A dream September (+2°C and + 20% sunshine compared with the average, with 80% less rain) led to a completely healthy harvest, with excellent analytical parameters.

The blend was made using 81% Grand Cru Chardonnay, 69% of which comes from the Côtes des Blancs (Avize, Cramant, Le Mesnil-sur-Oger) and 31% from the Montagne de Reims (Puisieux, Sillery), with the addition of 19% Pinot Noir made into red wine, coming only from the Sillery cru.

Vinification:

- Characteristics of the year in Champagne:
 - Potential degree: 9.8° (9.9° for the Chardonnays)
 - Total acidity: 7,3 gH2SO4/l
- Manual grape harvesting
- Alcoholic fermentation in temperature-controlled stainless steel vats (18 -20°C)
- Malolactic fermentation
- Dosage: 4.5 g/l

TASTING NOTES

Dom Ruinart Rosé 2004 is a pretty pink colour, with delicate coppery reflections which again are almost pink.

The nose is tenderly aromatic, characterised by very ripe, sweet red fruit notes: raspberry, red currant and wild strawberry jelly. This aromatic palate is completed with the fresh floral notes of roses, and a slightly mineral note (wet rock).

The 2004 vintage has a clean, crisp imprint which marks the palate, providing a cutting freshness to the finale. The register is always marked by red fruit and is completed by fully ripe citrus fruit: blood oranges and mandarins. Just like the Dom Ruinart Blanc de Blancs 2004 on which this vintage is based, a low dosage enables the purity and complexity of Champagne’s best grand crus to be highlighted.

PAIRING WITH FOOD

This fine rosé champagne is based on the Chardonnay Grand cru and will accompany both a seafood theme (salmon tataki, marinated tuna, etc.) and a turf-based dish (poultry and veal in particular). With several years of additional ageing, it will pair with the same ingredients but with more intense, spicier and warmer flavours.

