Entering the world of Ruinart allows one to discover the House’s philosophy, which has remained unchanged since it was created during the Age of Enlightenment in 1729. It strives to cultivate the perfect balance between elegance and beauty, discernment and indulgence. The search for perfection is evident in all the House cuvées.

The origin of the “Ruinart taste” is typified by elegance, refinement, freshness and distinction. The Chardonnay grape is the signature of the Ruinart Champagne House. Born of delicate and demanding cultivation in the Champagne region, this grape is an important element of every Ruinart cuvées reflecting the height of its brilliance.
RUINART ROSÉ, THE GENEROUS EXPRESSION OF THE RUINART TASTE

Ruinart Rosé, the “cuvée gourmande” of the House, is the deliciously fruity feature of the Ruinart taste.

With its very recognisable bottle from the XVIIIth Century, Ruinart Rosé takes on a charming springtime colour of delicate pomegranate rosé with very light orange reflections. The sparkling, light effervescence has a persistent ring of beads. Supple, rounded and generous, Ruinart Rosé offers a complex, intense aromatic richness. However, its simplicity, directness and its ethereal structure are very surprising.

This perfectly balanced Rosé champagne is the luminous, yet refined, expression of a blend of two grape varieties based on Chardonnay and Pinot Noir; mostly Premiers Crus, with 20 to 25% being reserve wines from the two to three previous years. The intense, fruity, aromatic Ruinart Rosé cuvée owes its elegant harmony to 45% Chardonnay from the Côte des Blancs and the Montagne de Reims vineyards and to 55% Pinot Noir from the Montagne de Reims and Vallée de la Marne vineyards, 18 to 19% of which have been made into red wine.

Each harvest is very carefully gathered by hand. With a moderate dosage (about 9 g/l), the texture of Ruinart Rosé is clean and sharp, embued with freshness and delicacy.
THE WORDS
OF RUINART ROSÉ
THE GENEROUS FLAVOURS OF THE PINOT NOIR

An intense, generous grape, the Pinot Noir is typified by the depth of its colour and a distinct structure. It brings body and amplitude to the Ruinart Rosé blend.

On the nose, the first olfactory notes allow the smooth aromas of freshly gathered red fruit (cherry, raspberry and wild strawberry) to develop, adorned with soft floral and exuberant exotic fruit fragrances (rose, pomegranate, lychee and guava) and sharpened by several spicy notes (tonka bean and nutmeg).
THE AROMATIC FRESHNESS OF THE CHARDONNAY

Chardonnay, the emblematic grape in the Ruinart taste, provides all the aromatic freshness in the Rosé. Chardonnay, extremely demanding, delicate and fragile, requires particular mastery during its slow maturation. Its crystalline brilliance, freshness, intensity and elegance make it a unique grape.

The high proportion of Chardonnay Premier Crus from the Côte des Blancs and the Montagne de Reims vineyards (45%) combined with a light maceration of grapes made into red wine offers a delicate, exceptional freshness from the fresh fruit.

Bright, pure and luminous, it finds its expression through fresh aromas (mint, pink grapefruit) giving the Rosé all its freshness and aromatic richness.
A VOLUPTUOUS PALATE

The blending technique with a short maceration and a light extraction of grapes made into red wine preserves the aromas and offers a silky, voluptuous palate, with little tannin thus making it very light. On the palate, the wine shows itself to be silky, delicately plump with a frank, full attack, soothed by gentle effervescence. The aromas of recently picked red fruit are fully expressed. The balance combines the generous roundness with charming freshness. It is expressed on the palate by this elegant, bracing touch of peppermint and pink grapefruit.
The refined, elegant Ruinart Rosé champagne is thus based on the harmonious blend of a high concentration of Chardonnay and Pinot Noir. The Chardonnay gives it its refinement, elegance and balance, while the Pinot Noir provides its delicate fruitiness with generous, spicy notes. A blend that also requires time, nature and the exceptional expertise of the House Cellar Master, who has the secret, the art and the way of making it happen.
Food Inspirations

Ruinart Rosé

Ruinart has tested and approved the textures and flavours that will highlight the organoleptic qualities of the Ruinart Rosé.
A FEW SUGGESTIONS

SAVOURY FOOD PAIRINGS

SEAFOOD
Salmon fillet,
Salmon sashimi and red shiso.

MEATS
Carpaccio of beef, Culatello di Zibello ham rolls, 18 month aged-
Parma ham, duck foie gras, Bresaola, coppa.

VEGETABLES
Cucumber, fresh mint and balsamic vinegar,
Cherry tomatoes and balsamic vinegar.

CHEESES
Tomme de montagne (Savoy), Leicester, 12 month aged-Comté.

SWEET AND SAVOURY FOOD PAIRINGS

Prawns, fresh grapefruit and grapefruit balls,
Bayonne ham and melon,
Manchego and quince paste.

SWEET FOOD PAIRINGS

FRESH FRUIT
Strawberry, wild strawberry, Mara strawberry, raspberry, melon,
lychee, pink grapefruit, pomegranate, guava, black grape.

DESSERTS
Raspberry, violet, a cube of yuzu and a Madeleine biscuit.

DELCACIES
Calissons à la rose (rose iced nougat), rose syrup, raspberry jam, black cherry.

5 minutes.

QUICK AS A WINK
with a selection of the best products
prepared and tested in the simplest way.

HOW ?

Making brochettes,
Preparing meatballs,
Cutting cubes, dices and tagliatelli,
Making balls,
Rolling slices,

Alternating colours, sweet and salted flavours.
Cucumber
Fresh mint
Balsamic vinegar

Salmon sashimi
Red shiso
18 month aged-Parma ham
Rosemary breadstick
Cherry tomatoes

Bayonne ham
Melon
Melon
Wild strawberry
Raspberry
Pink grapefruit
20 minutes and more.

TO IMPRESS THE FOODIES with refined pairings using sophisticated textures and flavours.

HOW?

By adding condiments, spices, zests, aromatic herbs, citrus fruit, foam, emulsion…

… selected products prepared as carpaccio, gazpacho, marinade, sashimi, jelly…

… or cooked as chutney, compotée, mousseline, tatin, terrine…

… or simply prepared as dips, salad, macaron.

A FEW INSPIRED SUGGESTIONS

SALTED FOOD PAIRINGS

SEAFOODS
Salmon marinated in dill, gravlax sauce,
Lobster in puff pastry with tarragon, tomatoes and blanched cucumber,
Parmesan tuile, scallops and spinach, tonka bean and vadouvan,
Salmon terrine with a touch of fresh basil,
Tuna/bonito sashimi,
Sea bream/scorpion fish, compote of tomatoes grated tonka bean.

MEATS
Thinly sliced duck breast, roasted figs and turnip mousseline,
Beef tataki by itself or served with a mousseline of celery and celery crisps,
Rack of lamb with thyme flower, green beans, apple and lamb jus with ras el hanout spice,
Slow cooked veal fillet,
Leg of milk lamb,
Duck with soy sauce caramel and sauteed vegetables,
Medium rare duck breast with cranberries.

VEGETABLES
Andalucian gazpacho,
Tomato tarte tatin,
Beetroot risotto and beetroot crisps,
Compote of tomatoes and tonka beans,
Tabouleh (semolina, tomatoes, parsley, mint, olive oil),
Lebanese tabouleh.
TO ACCOMPANY THESE PAIRINGS
Celery mousseline, turnip mousseline, turnip confit,
Pepper, aubergine, courgette, fried mushrooms (cooked separately).

TO HEIGHTEN THE FLAVOURS
Tomato, cucumber, grapefruit, citrus fruit, soy sauce, balsamic vinegar;
dill, basil, mint, tarragon, tonka bean, celery, beetroot or mushroom,
raspberry, fig.

SWEET AND SAVOURY FOOD PAIRINGS
Large prawns sauteed in Thai basil, seeds of pomegranate and orange-liquorice reduction,
Tabouleh of langoustines, mint, pomegranate and citrus fruit vinaigrette,
Salmon fillet stuffed with crab, grapefruit and dill cream,
Grilled scallops, tomatoes, grapefruit and red shiso,
Pressed crab meat, citrus fruit and jellied tomato water with basil,
Lobster; langoustines, prawns or large prawns with citrus fruit,
Veal carpaccio with raspberries and raspberry vinegar.

SWEET FOOD PAIRINGS

DESSERTS
Panna cotta duo: panna cotta with vanilla and raspberry, panna cotta
with tonka bean, lychee and guava espuma,
Strawberry or raspberry tart, passion fruit cream,
Roasted figs with spices, flambeed in port wine, peppermint espuma
and fig sorbet,
Almond biscuit cake with lychees and rose water and white chocolate
cream,
Raspberry and redcurrant macaron and biscuits of Reims iced mousse,
Citrus fruit jelly with tea and a lemon tuile,
French toast, roasted strawberries and vanilla emulsion,
Tiramisu with biscuits of Reims and rosewater,
Crunchy millefeuille with biscuits and raspberries,
Strawberry vanilla jelly, almond biscuit cake with raspberries,
Ispahan (essence of rose macaron, rose petal cream, whole
raspberries and lychees).

DELICACIES
Toffee apple/corn poppy macaron,
Orange flower macaron,
Fig macaron,
Raspberry macaron,
Rose macaron,
Mint macaron.
Beetroot risotto
Beetroot crisps

Thinly sliced duck breast
Roasted figs
Turnip mousseline
Grilled scallops
Tomatoes
Grapefruit
Red shiso

Large prawns sauteed with Thai basil
Pomegranate seeds
Orange-liquorice reduction
Panna cotta duo:
Vanilla and raspberry panna cotta
Panna cotta with tonka bean, lychee and guava espuma
**TO BE AVOIDED**

Flavours that are too salty like lumpfish roe, pink taramasalata, some processed meats (Corsican lonzo, ham cooked with basil, 24 month aged-ham on the bone).

The over-distinct flavours of some fishes (red mullet), some processed meats (chorizo), some vegetables (artichoke hearts, grilled peppers), and some cheeses (Ossau Iraty-Ardi Gasna, Rocamadour, Parmiggiano, Sainte Maure de Touraine, Brillat-Savarin, Munster with cumin, Cantal cheese).

Flavours that are too smoky like smoked tuna, smoked eel or heavy smoked salmon.

The acidity of olives and dried tomatoes. The astringent sensation of hazelnuts and walnuts.

Products with a strong bitter taste (chocolate or salted butter caramels) or a very milky taste (whipped cream).

Fresh fruit (papaya, redcurrant, fig, blackberry, dried apricot, prune, fressinette banana, white grape, passion fruit, blueberry).

Generally, any flavour that is too distinct, too acidic, too bitter or too salty.
The Rosé Book is limited to professional users.