

Ruinart

DOM RUINART BLANC DE BLANCS 2010

«A truly unique vintage combining a cold ripening season and a major oenological departure.»

Frédéric Panaïotis, Cellar Master

CHARACTERISTICS OF THE VINTAGE

The start of the 2010 vintage was marked by a **fresh spring** with temperatures well below the ten-year average. These lower temperatures persisted until **flowering** and were the reason behind a delay of five days in the vine's cycle.

The summer of 2010 actually started off well, neither too hot nor too cold, with a **summer rainfall deficit of 25%** compared to the 10-year average. Everything changed mid-August as the grapes began to ripen with torrential rains (the equivalent of two months of rainfall) in the Champagne region. The extreme conditions of **constant heat and humidity** favoured the development of the Botrytis cinerea fungus, which particularly attacked the pinot noir and meunier grapes. Fortunately chardonnay, less sensitive at this stage, was spared.

September was a milder month. Harvest began on **September 15th** and the **optimal quality** of the chardonnays was maintained until maturity at the end of the harvest.

The 2010 chardonnays were characterised by a high potential degree of alcohol and a good total acidity level: **a balance** allowing our oenological team to express all their know-how when blending these great chardonnays.



COMPOSITION

100% Chardonnay from Grands Crus only

90% from the Côte des Blancs (Le Mesnil-sur-Oger, Avize, Chouilly & Cramant)
+
10% from the northern slopes of the Montagne de Reims (Sillery)

TASTING NOTES

EYE
The colour of this wine is an intense golden yellow with light greenish hues. The effervescence is fine and persistent.

NOSE
The first nose gives powdery, floral (iris) and mineral (wet rock) notes evoking the chypre world of perfumery. Then, toasted and spicy notes dominate: the mace of nutmeg, roasted hazelnut and almond, a hint of coffee, reminiscent of enveloping and reassuring perfumes. Zesty notes of ripe citrus fruits give power to the aromas of this vintage.

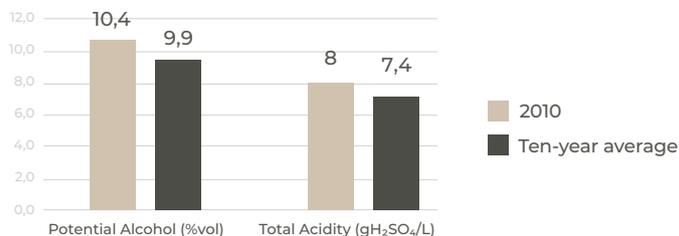
PALATE
Rich in taste, Dom Ruinart 2010 is vibrant and concentrated. It imposes itself with great aromatic intensity. Fresh fig tree leaf aromas mingle with notes of black tea and fresh spices (Sil-Timur berries, Mahaleb). The flavors develop and grow in layers leading to a complex mouthfeel, continuing to a fresh finish enhanced by an elegant bitterness. The 2010 Dom Ruinart Blanc de Blancs has a seductive feel, a grand chardonnay wine.

FOOD AND WINE PAIRING

The strong flavours of this vintage, combined with an intense freshness, offer numerous possibilities for food pairing that combine know-how and modern cooking:

- Fillet of black pig from Périgord, nutmeg mace, Jerusalem artichoke, fillet of lovage oil & toasted chestnut shavings
- Brittany blue lobster smoked with vine shoots and fir thorns, daikon petals, creamy sauce with wakame seaweed & lemon zest
- Leek in different textures (burnt, fried, mashed), potato & truffle sabayon

VINTAGE DATA



VINIFICATION

- Manual harvest
- Alcoholic fermentation in temperature-controlled stainless-steel vats
- Full malolactic fermentation
- Tirage with cork closure
- Manual stacking
- Minimum 9 years of aging on lees
- Manual disgorging
- Dosage: 4g/L

SERVING CONDITIONS

Serving temperature: 10 –12°C = 50 –54°F
Glassware: Lehmann 45cL Jamesse glass or white wine glass
Ageing potential: up to 10 years and longer depending on storage conditions

