

Ruinart

BRUT

AN HARMONIOUS BALANCE



VINIFICATION

- Manual harvest
- Alcoholic fermentation in temperature- controlled stainless steel tanks
- Complete malolactic fermentation
- Blend of 40 to 50 crus
- 20 to 30% reserve wine
- 2 to 3 years of ageing on lees
- Dosage: 7g/l

« This blend has a nice aromatic complexity, between fresh fruitiness

and toasty notes developed during the ageing on lees. »

Frédéric Panaïotis

Cellar Master

Ruinart

TASTING NOTE

 Ruinart Brut is characterised by its shimmering yellow and gold colour.

 The cuvée first reveals autumn and summer aromas, with subtle fruity notes of apple and apricot, as well as hazelnut and fresh almond.

A touch of complexity is added with hints of elderflower and coriander seeds. The second nose then gives way to intense aromas of brioche and biscuits with sweet aromas of yellow fruit, plum pies and ripe stone fruit.

 A harmonious and persistent roundness envelops the palate. The final note reminds us of the presence of chardonnay in the blend, with its characteristic freshness.

FOOD PAIRING

R de Ruinart is a fresh, round wine that goes perfectly with simple and authentic cuisine based on raw products:

- Scallops a la plancha.
- Pastry with seasonal vegetables and goat's cheese.
- Brie cheese with honey and almonds.

STORAGE CONDITIONS

Under optimal conditions, protected from light (artificial and natural) and at a constant temperature between 10 and 15°C.



SERVICE

- Keep in the refrigerator: minimum 4 hours before serving (do not freeze).
- In an ice bucket: 2/3 water, 1/3 ice for at least 20 minutes.
- Serving temperature: 10-15°C = 50-60°F.
- Tulip champagne glass or white wine glass.

