

Ruinart

BLANC DE BLANCS

AROMATIC FRESHNESS, IN ITS ELEGANT SIMPLICITY



VINIFICATION

- Manual harvest
- Alcoholic fermentation in temperature-controlled stainless steel tanks
- Complete malolactic fermentation
- Blend of 25 to 30 crus
- 20 to 30% reserve wine
- 2 to 3 years of ageing on lees
- Dosage: 7g/l

« The expression of each selected terroir of Chardonnay adds to the complexity, and careful blending leads to the perfect balance of freshness and round mouthfeel »

Frédéric Panaïotis

Cellar master

Ruinart

TASTING NOTE



The pale yellow colour of this wine reflects almond green and jade hues.



From the first nose, intense aromas of fresh fruits are noted : ripe cedar, juicy pear or freshly harvested peach. More floral and elegant, the second nose reveals scents of magnolia, accompanied by a spicy note of ginger and pink peppercorn.



Do you notice the singular and harmonious texture that envelops the palate, between tension and roundness ? This is underlined by a lively aromatic freshness of ripe citrus and exotic fruits. The final mineral touch is long and delicate.

FOOD PARING

This emblematic Ruinart cuvée goes well with a fresh and refined cuisine:

- Avocado toast, coriander, lemon zest & Espelette pepper.
- Carpaccio of sea bass with citrus fruit and crunchy vegetables.
- Financier, matcha cream & pear.

STORAGE CONDITIONS

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



SERVICE

- To preserve the integrity of the Ruinart taste, keep the bottle in its "Second Skin" case until serving.
- In the fridge: minimum 4 hours before tasting (do not freeze).
- In an ice bucket: 2/3 water, 1/3 ice for at least 20 minutes.
- Serving temperature: 8-10°C = 50-54°F.
- Tulip champagne glass or white wine glass.

