

Ruinart

ROSÉ

UNDENIABLY FRESH



VINIFICATION

- Manual harvest
- Alcoholic fermentation in temperature-controlled stainless steel tanks
- Complete malolactic fermentation
- Blend of 30 to 40 wines
- 20 to 30% reserve wine
- 2 to 3 years of ageing on lees
- Dosage: 8g/l

«A Rosé with a lot of roundness and a light structure, all in subtlety. Its harmony will surprise you on many occasions.»

Frédéric Panaiotis

Cellar master

Ruinart

TASTING NOTE



Coral and rosewood hues are reflected in the colour of this rosé champagne.



Intense aromas of exotic fruits emerge at first: pomegranate, lychee and guava, supported by floral essences of Damask rose and and freshly picked red fruits. The discovery continues on the second nose, with warm spices such as tonka bean and nutmeg.



What seems simple on the surface is not always the case. Simplicity and complexity are combined on the palate of this cuvée where freshness is combined with a fine structure and a delicate roundness. The tasting ends on an elegant note of peppermint and pink grapefruit.

FOOD PAIRING

Ruinart Rosé can be enjoyed from starter to dessert, as long as it accompanies subtle sweet and sour combinations:

- Salmon Gravlax with beetroot and dill.
- Beef tataki with hazelnuts.
- Red fruit soup, hibiscus sorbet and mint leaves.

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: 8-10°C = 50-54°F.
- Tulip champagne glass or white wine glass.

