



## RUINART ROSÉ

The gourmet expression of the Ruinart taste

### BLEND - VINIFICATION

Blend constructed on a base of Chardonnay and Pinot Noir, mostly classified as Premiers Crus with 20 to 25% coming from wines reserved from the 2 previous years.  
45% of the Chardonnay is from the Côte des Blancs and Montagne de Reims vineyards  
55% of the Pinot Noir is from the Montagne de Reims and the Vallée de la Marne vineyards, 18 to 19% of which has been made into red wine

#### Vinification :

- Hand picked
- Fermentation in temperature-regulated stainless steel fermenters
- For the red wine, short maceration and light extraction
- Full malolactic fermentation
- Dosage: 9 g/l

### TASTING NOTES

The colour is a delicate pomegranate pink with very slightly orange reflections. The sparkling, light effervescence has a persistent foam.

The nose is subtle and fresh, first offering an original palette of tropical fruits (guava and lychee) and small berries (raspberries, cherries and wild strawberries) in the first instance. These are followed by rose and pomegranate notes which complete the complex, intense aromatic profile, dominated by somewhat undeveloped primary aromas.

On the palate the attack is distinct and full, cradled by a gentle effervescence. The aromas of freshly picked berries are fully expressed. The balance brings together a delightful freshness and voluptuous body, expressed by an elegant bracing touch of mint and pink grapefruit.

### FROM FLUTE TO PLATE

Ruinart Rosé is a truly festive champagne, which is a delight to drink throughout a meal from aperitif to dessert.

It will be enhanced by thin slices of fine Italian prosciutto (San Daniele, Parma, etc.). A starter of mi-cuit salmon, or salmon prepared as a Japanese “tataki”, will reveal its many facets.

For a main course, it will be an admirable accompaniment for a leg of milk-fed lamb or a low temperature cooked veal fillet.

At the end of the meal it will find its full expression with a berry soup enhanced with an excellent Modena balsamic vinegar.

