



# Ruinart

## "R" de Ruinart

### The Spirit of Ruinart

Entering the world of Ruinart means discovering the values of a Champagne House. A constant quest for perfection, a pure and refined spirit, the luminosity's dominance of the Chardonnay and a unique bottle, exclusive character of Ruinart Champagnes.

### Visual aspect

Yellow in colour with golden glints and a beautiful crystal-clear brilliance, a persistent stream of fine and delicate bubbles.

### Nose

On the nose the wine is delicate, fresh and fruity filled dominated by white-fleshed fruits (pear), apricot as well as hazelnuts and fresh almonds. Floral, spicy notes leading to delicious flavours of brioche and biscuit, for an extra touch of complexity.

### Taste

A perfectly balanced, vivacious wine. Constructed around a dominant freshness, it is delightfully rounded with a long finish of flavours of ripe fruit (greengages and nectarines).

### Pairing with food

Excellent for aperitifs, for any occasion and at any time of the day. It can also be served as a starter with Scallops a la plancha or as a main course with a Sole Meunière. It is excellent with cheeses with a short ripening time such as Chaource or a very creamy Langres.

### Composition

A champagne made from a clever blend of wines mainly from Chardonnay (40%) and Pinot Noir (57%) grapes, to which has been added a small touch of Meunier (3%). 25% of this blend is from reserve wines from 2 to 3 different harvests.

CHAMPAGNE RUINART

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PLEASE DRINK RESPONSIBLY



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