



Ruinart

Ruinart Blanc de Blancs

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

Pale, golden-yellow colour with subtle green glints and wonderful luminosity, a persistent stream of fine and delicate bubbles.

Nose

A nose of fresh fruits dominated by citrus fruit and pineapple mixed with notes of white flowers and spices (ginger and cardamom).

Taste

A superb Blanc de Blancs with a clean, pure and well-defined palate. The attack is supple and full-bodied giving way to a superb, very refreshing finish of white peach and citron notes.

Pairing with food

A very sociable wine, excellent for aperitifs on a sunny terrace on a summer afternoon. It is a wonderful accompaniment for langoustine or tartar of sea beam served with olive oil and lemon. Grilled sole or a white fish sashimi would also marry the wine perfectly.

Composition

A champagne made exclusively from Chardonnay grapes (100%) from different years (25% reserve wines from 2 or 3 previous harvests). These come mainly from the Premier Crus from Montagne de Reims and the Côte des Blancs.

CHAMPAGNE RUINART

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