



Ruinart

Ruinart Rosé

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

A sublime golden-pink colour leading to the colour of a coral rose petal; a persistent stream of fine and delicate bubbles.

Nose

A very fine, subtle fruity nose, dominated by the aroma of cherries and freshly gathered red berries, creating a wonderful bouquet.

Taste

Excellent opening with a balanced, good fresh palate, giving the wine great elegance. A good fine, supple, rounded silky wine with intense generous notes of red fruits, gentle spices enlivened with a touch of mint for a long bold finish.

Pairing with food

An ideal vintage for evening aperitifs. Its finesses and fruitiness is a wonderful match for the fresh liveliness of an Andalusian gazpacho or a salmon sashimi. For dessert it will marry well with a red fruit soup.

Composition

45% of Chardonnay which allows for an elegant and rich champagne. The Pinot Noir, 19% of which is vinified as red, provides a delicate fruitiness.

CHAMPAGNE RUINART

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PLEASE DRINK RESPONSIBLY



BRUT ROSE

Ruinart

CHAMPAGNE

REIMS - FRANCE