

Ruinart

Rosé



TASTING NOTE

Subtle, approachable pink Champagne, tasting of tropical fruits, small red berries and roses and saved from over-indulgence by a bracing breath of mint and pink grapefruit.

VITICULTURE

Premium blend of chardonnay & pinot noir, 45% Côte des Blancs chardonnay, 55% Montagne de Reims pinot noir, 18-19% as red wine. Exceptional quality.

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

FOOD MATCHING

Celebrate with Ruinart Rosé. From aperitif to dessert, it shines. Pair with Italian prosciutto, mi-cuit salmon, or Japanese "tataki". Ideal with milk-fed lamb, veal fillet. For finale, savor with berry soup and Modena balsamic.

SIZE	75cl
VINTAGE	NV
ABV	12.5%
GRAPE VARIETIES	Chardonnay (50%), Pinot Noir (50%)
CLOSURE	Natural Cork
SKU CODE	669861NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	669861NV