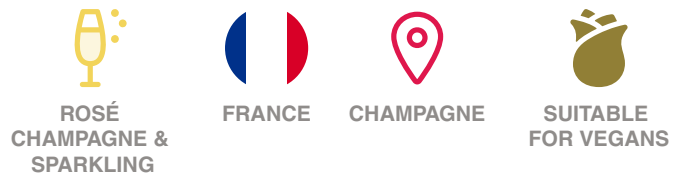


Ruinart

Rosé Half



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

Blend constructed of a base of Chardonnay & Pinot Noir. Mostly 1ers Crus, 20-25% from reserves. 45% Chardonnay from Côte des Blancs, Montagne de Reims; 55% Pinot Noir from Montagne de Reims, Vallée de la Marne, 18-19% as 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

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	37.5cl
VINTAGE	NV
ABV	12.5%
GRAPE VARIETIES	Pinot Noir (55%), Chardonnay (45%)
CLOSURE	Natural Cork
SKU CODE	669806NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	669806NV