

# Ruinart

## Rosé Magnum



### 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            | 150cl                              |
| VINTAGE         | NV                                 |
| ABV             | 12.5%                              |
| GRAPE VARIETIES | Chardonnay (85%), Pinot Noir (15%) |
| CLOSURE         | Natural Cork                       |
| SKU CODE        | 669880NV                           |
| EXPRESSION      | Sparkling & Champagne              |
| COUNTRY         | France                             |
| REGION          | Champagne                          |
| ALLERGENS       | Sulphur                            |
| SUITABLE FOR    | Vegans, Vegetarians                |
| CLOSURE         | Natural Cork                       |
| RESIDUAL SUGAR  | 9g/l                               |
| SKU             | 669880NV                           |