



RUINART ROSÉ

The first Champagne House to produce rosé in 1764, Ruinart Rosé is the gourmet expression of the Ruinart Taste. Intense, fruity and aromatic, Ruinart Rosé owes its sensual elegance to the marriage of Chardonnay (45%), mainly from the Chardonnay Premiers Crus of the Côte des Blancs, and Pinot Noir from the Montagne de Reims and Vallée de la Marne, made into red wine.

BLEND

- 55% Pinot Noir (18% red wine)
- 45% Chardonnay
- Reserve wines: 20-25% (1-2 years old)

AROMAS

The nose is subtle and fresh, first offering an original palette of tropical fruits (guava and lychee) and small berries (raspberries, cherries and wild strawberries) in the first instance. These are followed by rose and pomegranate notes which complete the complex, intense aromatic profile, dominated by somewhat undeveloped primary aromas.

THE PALATE

On the palate the attack is distinct and full, cradled by a gentle effervescence. The aromas of freshly picked berries are fully expressed. The balance brings together a delightful freshness and voluptuous body, expressed by an elegant bracing touch of mint and pink grapefruit.

AGING TIME IN THE CELLARS

3 years

DOSAGE

9g/l

SIZES

375ml, 750ml, 1.5L

