

R DE RUINART BRUT CHAMPAGNE AOC



TASTING NOTES

"In harmonious balance, R de Ruinart brings together the freshness of chardonnay, the structure of pinot noir and the fruitiness of meunier. This enveloping-textured champagne is a blend of lovely aromatic complexity, with toasty notes and fresh fruitiness. The ultimate expression of Ruinart taste."



SOILS

From 40 to 50 crus of the Côte des Blancs and Montagne de Reims.



GRAPE VARIETIES

40-45% Pinot Noir, 40% Chardonnay, 10-15% Pinot Meunier.



WINEMAKING

Hand-picked grapes from 40 to 50 crus, blended with 20-30% reserve wine from different years. Alcoholic fermentation in temperature-controlled stainless-steel vats, followed by malolactic fermentation and 2-3 years' rest in the cellar, with a dosage of 7 g/L.

THE ESTATE

"On the eve of its 300th anniversary, Maison Ruinart, founded in Épernay in 1729 by Nicolas Ruinart, is a symbol of finesse and excellence. Innovative, it exports its champagne internationally and collaborates with renowned artists. In 1877, it acquired the crayères, chalk cellars listed as a UNESCO World Heritage Site, ideal for ageing. Run by Claude Ruinart's descendants until 1963, it then joined forces with Moët & Chandon and became part of the LVMH group in 1987."