



RUINART ROSÉ NV MAGNUM

£175.00

SKU: CHRR150

Categories: [Vibrant & Fruity](#), [Champagne](#), [Champagne & Sparkling](#), [France](#), [Dry](#), [£100 and above](#), [Magnums](#), [Ruinart](#)

The first established champagne House. Founded in 1729. Chardonnay is the golden thread of the Ruinart Taste and aromatic freshness of the wines. Les Crayères: ageing of the wines in chalk cellars offering the triple benefit of: - a constantly stable temperature, - the complete absence of vibration and a perfect humidity level, - providing ideal conditions for the fermentation and maturation of the Ruinart wines.

Blanc de Blancs: flagship of the Maison. Symbol of timeless and elegance. A perfect gift.

Enhances any celebration or special occasion.

Tasting Notes

Sight: With its very recognisable bottle from the 18th Century, Ruinart Rosé takes on a charming springtime colour of delicate pomegranate rosé with very light orange reflections. The sparkling, light effervescence has a persistent ring of beads.

Nose: The first olfactory notes allow the smooth aromas of freshly gathered red fruit (cherry, raspberry and wild strawberry) to develop, adorned with soft floral and exuberant tropical fruit fragrances (rose, pomegranate, lychee and guava) and sharpened by several spicy notes (tonka bean and nutmeg).

Palate: The blending technique with a short maceration and a light extraction of grapes made into

red wine preserves the aromas and offers a silky, voluptuous palate, with little tannin thus making it very light. The wine shows itself to be silky, delicately plump with a frank, full attack, soothed by gentle effervescence.

The aromas of recently picked red fruit are fully expressed. The balance combines the generous roundness with charming freshness.

