

Dom Ruinart & Dom Ruinart Rosé

by #champagnegreenhat

10. Dez 20

Around 70 to 80 % of Chardonnay usually comes from the Cote de Blancs, Grand Cru Avize, Chouilly and Mesnil sur Oger and rest from the Montagne de Reims Sillery, Puisieux, Mailly, Verzenay. The Pinot Noir for the Rosé is from Sillery and sometimes also apart of it from Verzenay.

Ruinart uses the pneumatic press instead of the traditional champagne press to prevent oxidation. Ruinart also incorporates inert nitrogen gas during the production.

Vinification is only in stainless steel. Ruinart usually undergoes full malolactic fermentation. The House relies exclusively on gyropalates rather than hand riddling.

The Dom Ruinart Blanc des Blancs aged 8-10 years and the Dom Ruinart Rosé 10-12 years or more in the cellars.

Serie	Vintage	Name	Hefelager	Cuvée/ mono cépage	Dosage
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1. Serie					
1	2002	Blanc de Blancs	8-10 y	100% CH	6,5 gr
2	2007	Blanc de Blancs	8-10 y	100% CH	4 gr
3	2006	Blanc de Blancs	8-10 y	100% CH	4.5 gr
4	2004	Blanc de Blancs	8-10 y	100% CH	4.5 gr

2.Serie					
5	2002	Cuvée	8-10 y	100% CH	6,5 gr
6	1998	Blanc de Blancs	8-10 y	100% CH	5.5 gr
7	1996	Blanc de Blancs	8-10 y	100% CH	10 gr
8	1993	Blanc de Blancs	8-10 y	100% CH	7 gr

3. Serie					
9	2007	Rosé	10-12 y	80% CH, 20% PN	4,5 gr
10	2002	Rosé	10-12 y	80% CH, 20% PN	5.5 gr
11	2004	Rosé	10-12 y	81% CH, 19% PN	4 gr

4.Serie					
12	1990	Rosé	10-12 y	82% CH, 18% PN	8 gr
13	1996	Rosé	10-12 y	85% CH, 15% PN	7-8 gr
14	1986	Rosé	10-12 y	83% CH, 17% PN	8 gr