




ZAIZON 



Champagne “R” Ruinart Brut
Producent: Ruinart
Alkohol: 12%

COLOUR

The wine has a yellow colour with golden glints and a crystal-like brilliance, accompanied with fine, lively bubbles that rise in a airy, long-lasting line.

NOSE

The nose is delicate, fresh and fruity, with notes of white-fleshed fruit (pear) and hints of dried fruits (hazelnut and almond). Scents of white flowers such as acacia, hawthorn and dog rose, complemented by gourmet aromas of fresh butter and Viennese pastries, are also present.

PALATE

This is a perfectly balanced wine which adds texture to the palate. With a predominant freshness, the cuvée is delightfully harmonious and full in the mouth, with an extremely long finish.

FOOD PAIRING

Ruinart Brut is excellent as an aperitif or the ideal partner for an all-champagne meal. It can be served with light, delicate dishes such as pan-friend scallops, sole meunière or chicken breast.

BLEND

This champagne is made up of a blend of wines using Chardonnay (40%) and Pinot Noir grapes (60%).

DOSAGE

9 g/l

SERVING TEMPERATURE

6° C

Champagne bottles must be stored lying down in dry, dark, frost free but cool environments (10° - 12° C).

(Indeholder sulfitter)

