

# Ruinart

## DOM RUINART BLANC DE BLANCS 2009

*"A perfect summer in Champagne resulting in  
fleshy and lively wines"*

Frédéric Panaiotis, Ruinart Cellar Master

### WINE CHARACTERISTICS FOR THE YEAR IN CHAMPAGNE

2009 in Champagne has been described as a **"golden"** year. Above all, it was marked by a **summy harvest, perfect for ripening grapes**.

The beginning of the growth cycle was a little more complicated. We saw gale force winds, hail, heavy rainfall (60% up in terms of the 10-year average) and cold snaps while the vines were in bloom. Luckily, summer weather took over until September, allowing for **consistent ripening** in optimal conditions. Apart from warm and sunny, the days were particularly dry with **40% less rainfall** compared to previous years.

Thanks to these favourable conditions, **grapes reached an optimum physiological ripeness**. Harvest took place between **September 12th** and **September 28th**.

### COMPOSITION

**100%** Chardonnay exclusively  
from Grands Crus

**82%** Côte des Blancs (Cramant, Avize,  
Chouilly & Le Mesnil-sur-Oger)

+

**18%** from the northern side of the  
Montagne de Reims (Sillery)

### FOOD & WINE PAIRING

The sun-kissed flavours & intense freshness of this vintage offer numerous possibilities for pairings:

- Langoustine tartare with citrus fruit and cauliflower bavarois
- Fillet of sea bass with pea mousseline, almonds and lemon
- Zucchini flower and burrata risotto with lemon and orange zest

### TASTING

#### APPEARANCE

Dom Ruinart 2009 reveals an intense golden colour enhanced with hints of almond green.

#### ON THE NOSE

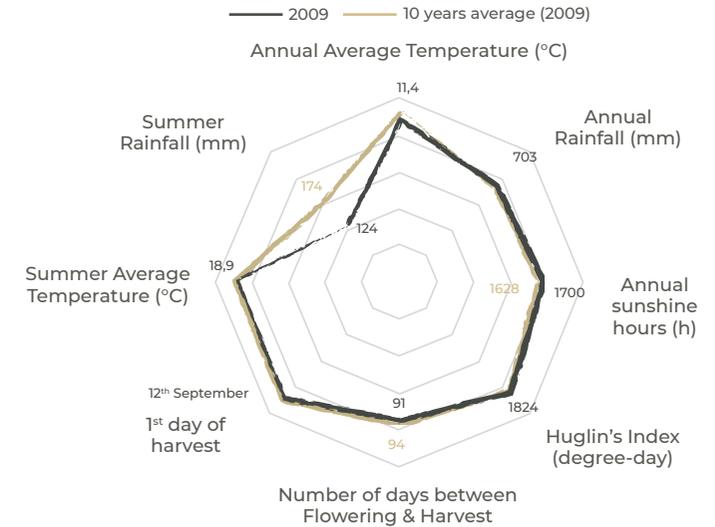
Sun-kissed aromas of both fleshy and crisp fruit much like a sun-ripened lemon from Italy or juicy and mouth-watering apricot or a perfectly ripe nectarine from the orchard. Floral yet fruity, with white floral notes and honeyed accents. The bouquet evolves towards candied fruits, almond paste and orange blossom, combined with a fresh, chalky character.

#### ON THE PALATE

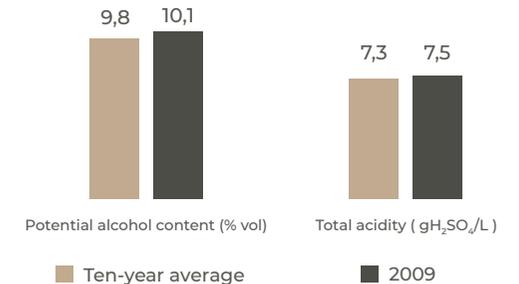
Rich and elegant; delicate acidity meets the freshness of stone fruit to create wonderful sapidity on the palate. Beautifully balanced, Dom Ruinart 2009 is a flavourful and vivacious wine with a long and subtle finish. Its delicate effervescence only enhances its refined texture.



### WEATHER DATA



### ANALYTICAL PARAMETERS



### VINIFICATION

- Manual harvest
- Alcoholic fermentation in thermo-regulated stainless-steel tanks
- Full Malolactic fermentation
- Aged for 8 years on lees
- Dosage: 4g/L

### CONDITIONS OF SERVICE

**Service temperature:** 10 –12°C = 50 –54°F

**Glassware:** Lehman Glass 45cL Jamesse or White Wine Glass

**Aging potential:** up to 20 years depending on storage conditions

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