

Ruinart

Blanc Singulier



WHITE
CHAMPAGNE &
SPARKLING



FRANCE



CHAMPAGNE



SUITABLE FOR
VEGETARIANS

TASTING NOTE

Finely crafted and rich. The fresh initial taste quickly transitions to a smooth texture, enhancing its aromatic range. White fruit juice and citrus flavours, with candied and floral tones mid-palate. The wine's volume and chalky sensation underscore its elegance. A finish with light bitter grapefruit notes highlights the wine's tension and structure.

VITICULTURE

It is primarily made from about twenty crus, predominantly from Montagne de Reims (Sillery, Taissy), Côte des Blancs (Bergères-lès-Vertus, Cramant), Grande Vallée de la Marne (Dizy), Vallée du Petit Morin (Villevénard), Sézannais (Montgenost) and Vitryat (Couvrot, Bassuet).

VINIFICATION

Manual harvesting - Alcoholic fermentation in thermo-regulated stainless-steel vats - Complete malolactic fermentation - 3 years of ageing in the cellar - Dosage : 0 g/l – Brut Nature

SIZE	75cl
VINTAGE	NV
ABV	12.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	M03062NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Natural Cork
PH	3.1
TOTAL ACIDITY	3.98g/l Tartaric
RESIDUAL SUGAR	0.7g/l
SKU	M03062NV