Ruinart

LA PLUS ANCIENNE MAISON
DE CHAMPAGNE

DOM RUINART 2010
THE AGED UNDER CORK EPITOME OF BLANC DE BLANCS



PRESS RELEASE

Maison Ruinart presents a new vintage, Dom Ruinart 2010, a champagne made from 100% chardonnay grapes from exceptional terroir.

In the 1990s, Ruinart's former cellar masters tried to push the ageing of the wine further to unlock more layers. They had the idea of bringing back cork during the ageing process. An intuition that has been validated over the years and during tastings.

In 2010, the Maison decided to replace crown caps with cork for Dom Ruinart, enabling us to age these precious bottles on lees for longer. It took more than a decade to reach its full potential. More than ten years of supervised rest in the depths of the Maison's chalk quarry cellars in Reims.

Dom Ruinart 2010 is the result of this precise work. It is the most accurate reflection of a particular year, but also a specific ageing process that revealed all its facets and subtleties.

This cuvée displays the aromatic freshness of Chardonnay, Ruinart's distinctive signature. Woven with time, it is expressed with even more depth, amplitude, and complexity.

"It takes time, vision, and a little audacity for us to produce a great vintage. This 2010 vintage marks a turning point. It celebrates the imprint of a year through a great Blanc de Blancs now aged under cork."

FREDERIC PANAIOTIS
CELLAR MASTER





CORK STOPPERS
FOR AGEING ON LEES

Dom Ruinart 2010 marks a major step in the winemaking process with the return of a once common practice: cork stoppers for ageing on lees.

In the late 1990's, guided by intuition, the cellar master decided to age some of the Dom Ruinart 1998 bottles under cork – instead of using crown caps. As usual, he then let time do its work. In 2008, on tasting, the difference was significant: the bottles with corks revealed tenser wine with an additional layer of complexity. Although cork is porous, over a long period of time, it remains extremely stable. While metal caps allow small amounts of oxygen to continually enter the bottle.

The next Dom Ruinart vintages will benefit from this knowledge. Science, vision, and tradition come together in a noble material that is also ecological – the cork oak regenerates its bark every nine years after the first harvest, which happens 23 years after being planted.



MANUAL
DISGORGING

Disgorging was traditionally manual when staples were used to seal the cork. With the reintroduction of cork stoppers for Dom Ruinart 2010, this is once again the case.

The process is carried out safely on a manual disgorging line. After rapidly cooling the neck, the bottles are taken one by one. The operator ensures that the deposit is trapped in the ice, removes the staple, and pops the cork. Each bottle is smelled to confirm the quality of the wine.

A tiny amount of liqueur is then added for roundness. With just 4 grams of sugar per litre, Dom Ruinart is Extra Brut. Once the expedition cork has been introduced and topped with a capsule marking the vintage, the bottle is left to rest for another year.



Great vintages are not always born in the most obvious climates. In 2010, the ripe chardonnay grapes we harvested seemed promising. But we never imagined how magnificent the base wines would be both on the nose and palate.

A FULL-BODIED **AND LIVELY WINE**

It required a leap of imagination and vision to recognise the characteristics of this future vintage in the vineyard. Because in 2010, very little suggested that it would be a great year: a very cold winter, dry spring and early summer, rainy August and rot that arrived at the end of the ripening. Winegrowers needed to fight. They needed patience. Each day was filled with hope and uncertainty. Although more resistant to the consequences of rain, the Chardonnay grapes had to be picked at the right time. Without waiting too long.

In 2010, nature was in a fragile state yet already promised an exceptional vintage. From these fruits was born a champagne with unexpected aromatic complexity.

The first nose gives powdery, floral (iris) and mineral (wet rock) notes evoking the chypre world of perfumery. Then, toasted and spicy notes dominate: the mace of nutmeg, roasted hazelnut and almond, a hint of coffee, reminiscent of enveloping and reassuring perfumes. Zesty notes of ripe citrus fruits give power to the aromas of this vintage.

Rich in taste, Dom Ruinart 2010 is vibrant and concentrated. It imposes itself with great aromatic intensity. The aromas of fresh fig leaves mingle with notes of black tea and fresh spices (Sil-Timur berries, Mahaleb). The flavours develop and grow in layers leading to a complex mouthfeel, continuing to a fresh finish enhanced by an elegant bitterness.

The wine lingers with a freshness enhanced by elegant bitterness, gradually moving towards warmer and toasted notes.

Dom Ruinart 2010 pairs particularly well with dishes that also need time to develop deep and complex flavours. Salting, fermentation, smoking and slow cooking all echo the richness of its aromatic palette.

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Dom Ruinart
Blanc de Blancs
2010

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ABOUT MAISON RUINART

Founded in 1729 during the Enlightenment in a world of ideas, exchanges and culture, Maison Ruinart is the oldest champagne house. In its cellars, Chardonnay wine experts perpetuate the Maison's trademark "simplexity". Natural elegance and aromatic freshness unveil the luminosity of this grape variety.

Maison Ruinart promotes an art de vivre that is elegant yet astute, through a history anchored in art and gastronomy. Aware of the challenges faced, the Maison also takes concrete actions to minimise its environmental impact, constantly adapting its practises while conserving the excellence of its wines.

Through constant innovation and research, the Maison's signature chardonnay continues to unveil its multiple facets.