

WORKSHEET THIRTY-SIX

The Oldest Champagne Houses

Whether a single bottle is selected, or the entire range for a larger group, this tasting session is bound to satisfy. The solo reader may choose from the Ruinart range or perhaps slip in a Tsarine Rosé from Chanoine Frères. If the choice is rosé, try using the template from Chapter 27, 'In the Pink', as a worksheet.

Although it is my natural inclination to put the Chardonnay first in order of tasting, the order of service of the following champagnes has been suggested by Ruinart's *chef de cave*. To record your comments, choose a tasting sheet from the Appendix suiting the number of wines that you have purchased.

Ruinart 'R' NV Brut

40% Chardonnay, 50–60% Pinot Noir, 3–10% Meunier

Stainless steel fermentation by parcel and by variety, reserve wines approximately 25–30% from the prior two years. There is MLF. Dosage is usually about 9 g/L.

Ruinart Blanc de Blancs NV Brut

100% Chardonnay

Grapes are a majority of Premiers Crus from the Côte des Blancs and Montagne de Reims, supplemented by Chardonnay from the Sézannais, blended with several parcels from the north of the Vesle valley. The NV is a blend of years with 20–25% reserve wines from the prior two years. Fermentation is in stainless steel by parcel. MLF. Dosage is usually about 9 g/L.

Dom Ruinart Blanc de Blancs Vintage Brut

100% Chardonnay

Check the technical sheet on Ruinart's website for the year's particular blend of Grand Cru fruit and dosage. Technical sheets for non-current vintages are available on request. Stainless steel fermentation is by parcel. MLF. Dosage is 5–7.5 g/L.

Dom Ruinart Rosé Vintage

80–85% Grand Cru Chardonnay, 15–20% Grand Cru Pinot Noir

The grapes are usually from the historic site at Sillery, but also from Verzenay. The Pinot Noir undergoes sufficient maceration so that the end result is interestingly vinous in style. This, combined with age on the Chardonnay, always gives an intriguing result. Stainless steel fermentation by parcel and by variety. MLF. Dosage is 5–7.5 g/L.

Ruinart Brut Rosé

45% Chardonnay, 55% Pinot Noir

About 18% of the Pinot Noir has been vinified as red wine. Reserve wines approximate 25%, from the prior two years. There is stainless steel fermentation by parcel and by variety, and MLF. Dosage is usually about 9 g/L.



The famous Mucha poster was a sensation, and seemed to appear everywhere in 1896

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