DOM RUINART

BLANC DE BLANCS
EXTRA BRUT

Ruinart

Releasing a Dom Ruinart vintage is a rare opportunity to celebrate the imprint of a year through a great Blanc de Blancs.
This 2010 vintage also marks a turning point.

In the 1990s, my predecessors 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 our tastings. In 2010, we decided to replace crown caps with cork for Dom Ruinart, enabling us to age these precious bottles on lees for longer. I'm delighted to present the finished result and share the enthusiasm felt by everyone at Ruinart.

Dom Ruinart 2010 celebrates the talent and savoir-faire of the people at the heart of each bottle. I can't wait to share it with you. Because it takes time, vision, and a little audacity for us to produce great vintages.

Frédéric Panaïotis,
Cellar Master

TIME IS THE ONE AND ONLY MASTER

Long time that requires vision and commitment.
Short time when quick decisions must be made.
Each step needs to be taken at the right time.

Dom Ruinart 2010 is the ultimate expression of this relationship with time. 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. A decade is only a moment compared to the centuries of savoir-faire that have made Dom Ruinart 2010 the exceptional wine it is today. A savoir-faire that was heightened by the vision of several generations of cellar masters.

From vine to bottle, men and women have repeated ancestral methods, invented new ones, and perfected the art of winemaking. They are driven by the same quest to find the balance between intuition and know-how, mastery and unpredictability. 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.

Portrait of Dom Ruinart by Gideon Rubin

Born in Reim's chalky terroir, Dom Thierry Ruinart was an enlightened French monk. At the end of the 17th century, he joined Dom Jean Mabillon at the Abbey of Saint Germain des Près in Paris. He studied, travelled, and mixed with scholars in literary salons. Like at the Royal Court at the Palace of Versailles, here, sparkling wines from the Champagne region were already popular. He was a passionate man who inspired his family and descendants.

Almost three centuries later, another visionary, Bertrand Mure, took over the reins of Maison Ruinart. In 1947, for the first time, he produced a wine using only one grape variety, Chardonnay – for a wine that could be enjoyed at any moment of the day, combining aromatic freshness and silkiness. The first Ruinart Blanc de Blancs was born. In 1959, with ever more exacting standards and vision, he created the first Ruinart Blanc des Blancs prestige cuvée. The name was chosen as a tribute to the man who first embarked on the path to these rare wines: Dom Ruinart.

1947 – Ruinart produced its first wine made exclusively from the Chardonnay grape.

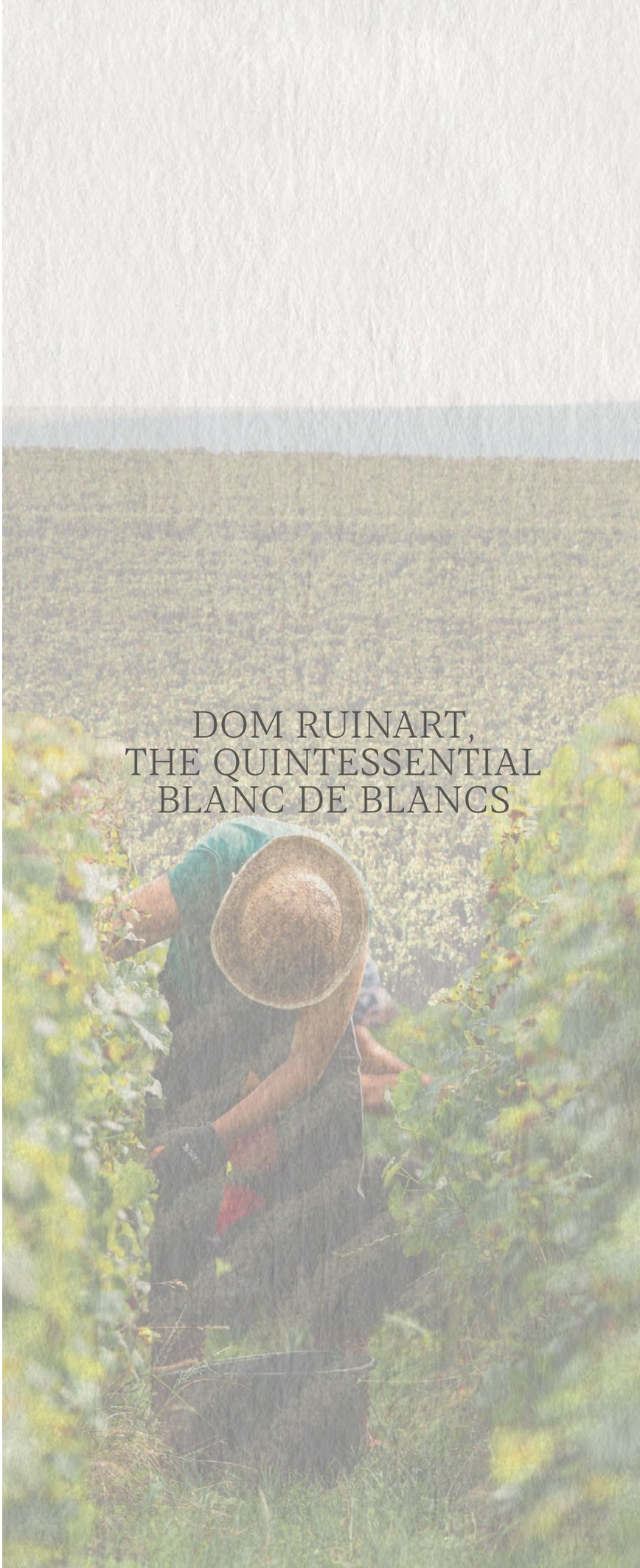
1959 – Formulation of the first Dom Ruinart. Since this date, only 27 Dom Ruinart Blanc de Blancs vintages have been revealed to the public.

1966 – Release of the first Dom Ruinart vintage harvested in 1959. It was named in honour of Dom Ruinart, a learned theologian and the uncle of Nicolas Ruinart, the Maison's founder.

1973 – Release of the first Dom Ruinart rosé, harvested in 1968.

1998 – First trials using cork stoppers during ageing for Dom Ruinart Blanc de Blancs vintage.

2022 – Dom Ruinart 2010 opens a new horizon for Ruinart's Blanc de Blancs.



DOM RUINART, THE QUINTESSENTIAL BLANC DE BLANCS

Cultivated with respect and ancestral savoir-faire, these vineyards produce intense, complex Chardonnay wines characterised by their freshness and finesse.

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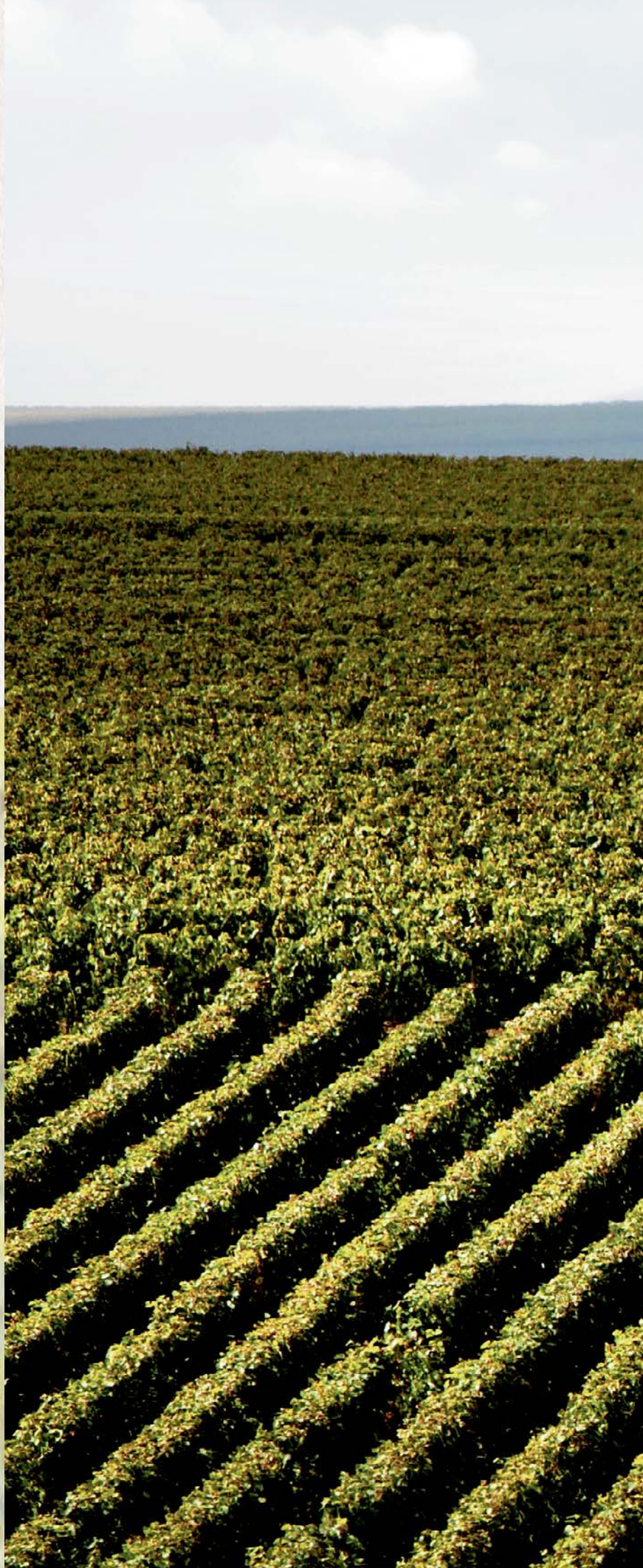
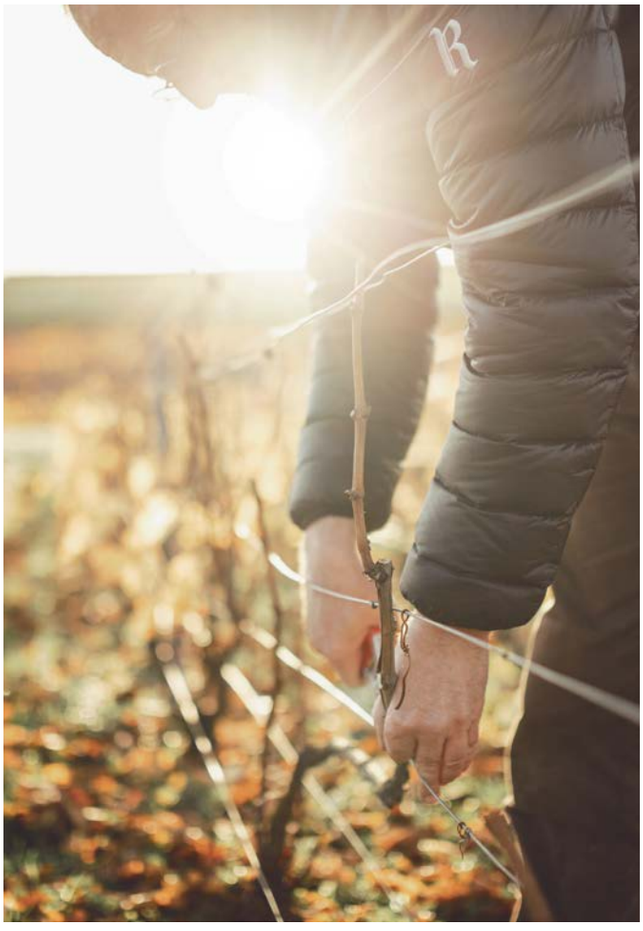




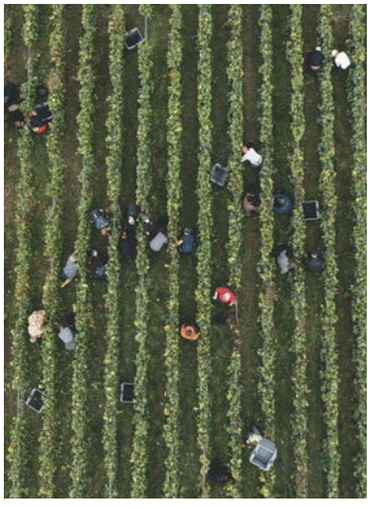
MAISON RUINART HAS MADE CHARDONNAY ITS SIGNATURE

From the 1950s, Ruinart sought wines with a precise structure highlighting the elegance and aromatic freshness of the Chardonnay grape. This idea went against the powerful and heavy blends that were made at this time. An inspired choice, a vision, and a grape variety that has become emblematic of all Ruinart cuvées.

The Dom Ruinart cuvée is the most accomplished expression of this vision. Its rarity derives from exacting requirements – from the choice of terroirs to the bottling, ageing and disgorging. Born from the intuition of a promising year, this vintage cuvée is elevated at every step.

For a Dom Ruinart vintage, the Maison only selects Chardonnay grapes from exceptional terroirs, mainly classed as Grands Crus. They are chosen from the Côte des Blancs, the heartland of this variety, with easterly exposure; and from the north-east facing Montagne de Reims, particularly the Grand Cru of Sillery, the Maison's historic vineyard. Here, the Chardonnay vines benefit from optimal sunshine and are grown in chalky soils, which regulate the vine's water supplies. Capturing water in winter, the soil gently returns it to the vine over summer.

Ruinart
REIMS



FROM THE HEART OF THE VINEYARD

Ruinart's style is defined by the harmonious balance achieved during blending. But the way the vines are managed also plays an important role. At each stage, the greatest care is given to maximise the chances of producing a great vintage. Maison Ruinart teams work with nature in unpredictable conditions, as the climate influences the vine cycle and also the ripening kinetics of grapes. They work with this promising raw material to later reveal its full potential. The vine is guided and watched throughout this slow process, which culminates at harvest. The same careful attention is applied during vinification and blending.

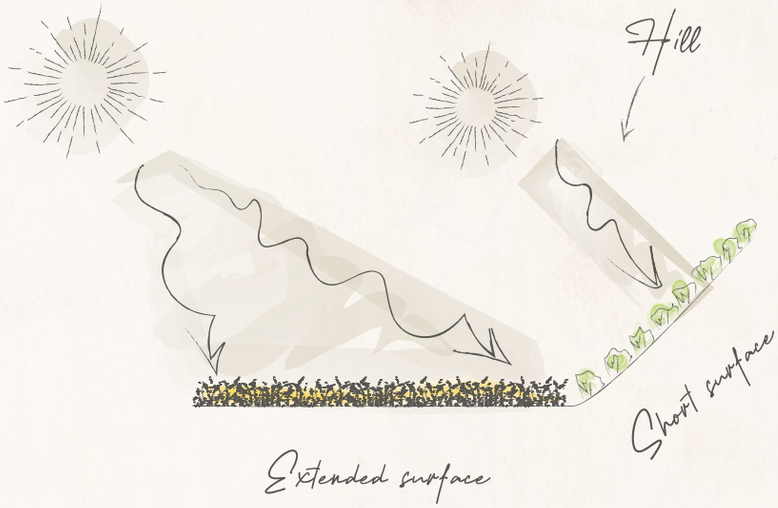
Everything begins in the vineyard. During pruning, as the leaves fall, and the vine begins its vegetative rest. When the buds break in spring and nature awakes. When the flowers bloom, symbolically marking the beginning of the fruit. The special moment of *véraison* when the grape starts to ripen, sugar accumulates, and green turns to translucent gold. The berries are closely monitored, analysed, and tasted during their transformation to decide the best moment for harvesting.

At this stage, the winemaking team may already have the intuition that this will be a vintage year. What imprint will the climate leave on the wines? How can the ageing process enhance the expression of Ruinart's distinctive style? Dictated by the climate, the characteristics of the vintage are discovered in the vineyard, even before harvest. The cellar master and oenological team keep them in mind as they taste the base wines. This is a decisive moment in deciding whether there is vintage potential.

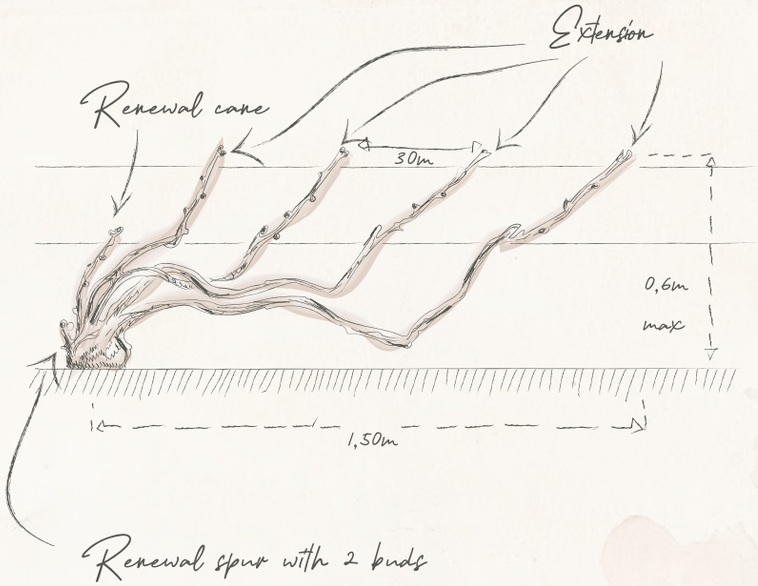
SEARCHING FOR THE IDEAL CONDITIONS

BLENDING DOM RUINART 2010

100%	EXCEPTIONAL CHARDONNAY TERROIRS
90%	CHARDONNAY FROM CÔTE DES BLANCS (LE MESNIL-SUR-OGER, AVIZE, CHOUILLY & CRAMANT)
10%	CHARDONNAY FROM THE NORTHERN SLOPE OF THE MONTAGNE DE REIMS (SILLERY)



CHABLIS PRUNING SYSTEM



Specific to the Chardonnay grape, Chablis pruning system ensures the ideal vine balance between fruits and leaves.

INTUITION CONFIRMED BY RESEARCH

From the first alcoholic fermentation in stainless steel tanks to disgorging, contact between the wine and oxygen of the air is carefully measured and limited.

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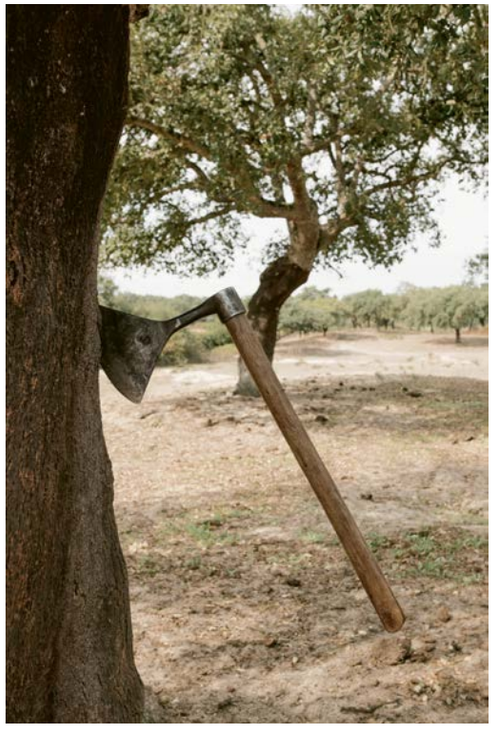
CORK STOPPERS FOR AGEING ON LEES

After bottling, the yeasts quickly consume the oxygen locked up in the bottle. But small and slow gas exchanges are going to continue during the entire aging process. Indeed, the carbon dioxide escapes the bottle while the oxygen from the air enters it to balance the system. These exchanges are critical because, over a long period of time, the oxygen can modify the wine's organoleptic profile and the aromatic freshness sought by Ruinart. This is particularly true for a Blanc de Blancs that is aged for more than ten years on lees. The control of these gas exchanges are essential to achieve the desired wine profile.

Dom Ruinart 2010 marks a major step in mastering this 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 wines 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 evidence is clear. The paradigm has changed.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 the plantation.



In the forests where it is grown, cork is carefully chosen, just like the grapes. Quality is essential. The cork is taken exclusively from the third harvest, 43 years after the tree was planted, when it is both flexible and regular.

Predominately based in Portugal, producers manage cork oak forests using eco-responsible practises. With Reforest'Action, Maison Ruinart supports a regeneration programme for cork oak forests damaged by fire and is helping rebuild several hundred hectares of this fragile ecosystem. Home to numerous animal and plant species, the cork oak forest is essential for preserving biodiversity.

This commitment echoes the approach taken by Ruinart since 2020 in the historic Taissy vineyard, a pilot project to promote biodiversity by applying agroforestry techniques.

IDEAL CONDITIONS FOR CORK OAK

Altitude from 100-300 m

Rainfall from 400-800 mm per year

Temperature from -5°C to 40° C

Sandy, chalk-free soils with low nitrogen and phosphorus, high potassium and a pH from 4.8 to 7.0

PROPERTIES OF CORK

LIGHTWEIGHT

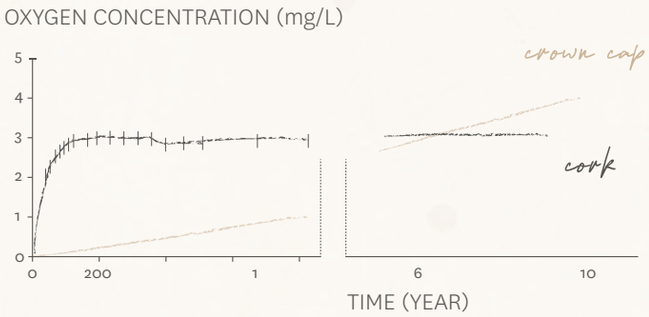
HERMETIC TO LIQUIDS AND GASES

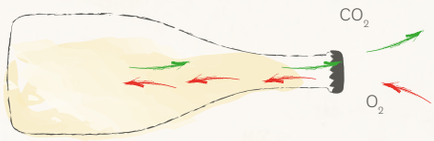
ELASTIC AND COMPRESSIBLE

GAS EXCHANGE DURING AGEING

For a long time, it was believed that a closed bottle was both watertight and airtight. In fact, exchanges take place between the gases inside and the air outside the bottle. Choosing to age bottles under cork or with metal crown caps will therefore significantly alter the nature of these exchanges.

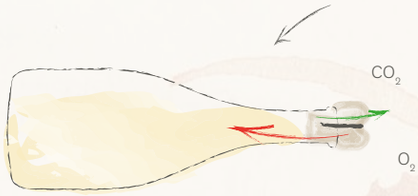
Oxygen concentration in the bottle during ageing





Crown cap:
constant exchanges

Dom Ruinart
2010



Cork:
less exchanges

FROM HAND TO HAND

Pushing the limits.
In the vineyards and cellars,
every man and woman
accomplishes intricate tasks with
precision and dexterity.

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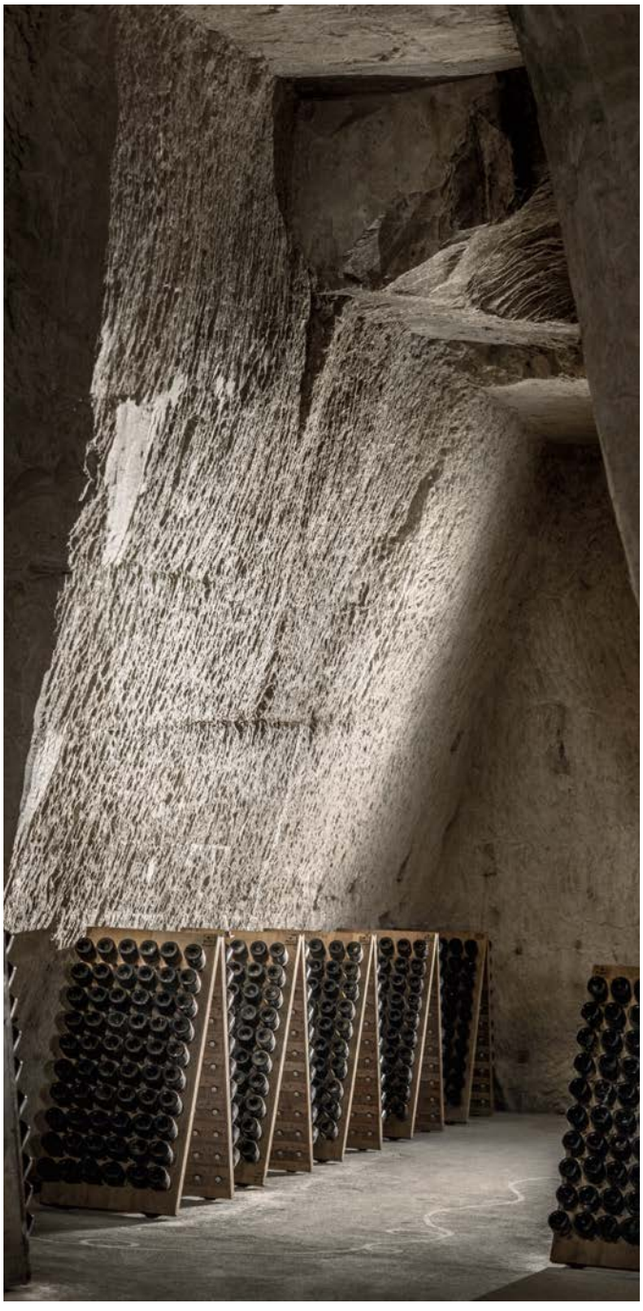


WINEGROWERS, WINEMAKERS, CORK MAKERS...

...as well as riddling, disgorgement, labelling and packaging specialists, all work towards the same goal: to find harmony, while respecting the best that nature has to offer.

They observe to better understand the vine and then undertake the arduous task of pruning it. This is fundamental step during which, depending on the terroir, they guide or restrict the vine. These choices will influence the future harvest.

They determine the optimal maturity of the fruits and know when and how to harvest them manually without causing any damage. They press them gently, ready for the first fermentation.

In the Maison's cellars, the bottles of Dom Ruinart can be recognised at a glance by the metal clip that seals their cork. They are meticulously stored on wooden slats, an ancestral know-how specific to the Champagne region. This delicate task requires millimetre precision.

It is here, in a subsoil formed millions of years ago, dug by man since the Middle Ages and recognised by Unesco for its exceptional character, that in contact with the chalk, the wine will pass through time and sublimate. Protected by a constant temperature and hygrometry, it is carefully and constantly monitored with an expert eye and well-informed palate.

When the time comes, the wine is read by candlelight to accurately interpret the sediment suspended in the bottle.

MANUAL DISGORGING

The riddling experts study the way the lees have fallen. They craft a subtle stirring choreography to guide the deposits gently towards the neck and obtain a clear wine. For weeks, each turn is carefully noted. The riddling machine then reproduces the gestures precisely.

Then comes the crucial step of expulsing the deposits gathered in the bottle neck. 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. The bottle is then prepared for sale with the same precision, dressed by hand with a sober label outlined in gold.

In the vineyard and the cellars, each man and woman heightens the exceptional character of this champagne through their intimate and tangible contact.

"The insightful analysis, delicate hand, and sharp eye of a skilled artisan are at the heart of every step in producing such a vintage."

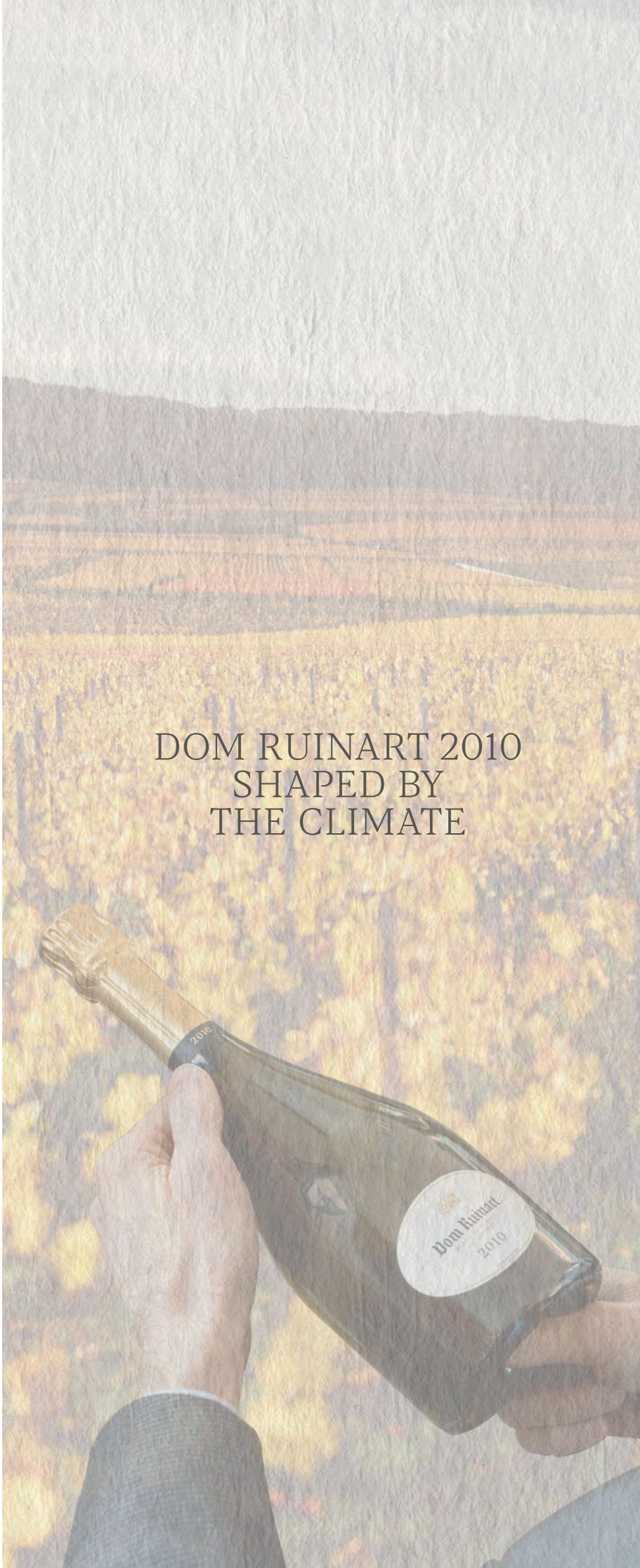
Pablo, Riddling expert

"The operation therefore needs to be done the traditional way, by hand. It is only by repeating and practising this ancestral gesture that you can disgorge such a prestigious wine. For me, it is a vocation, pleasure, and sense of fulfilment."

Stephen, Manual disgroging expert

Exceptional terroirs of Chardonnay
Vineyard
Pressing & settling
Base wines Tasting
First fermentation
Blending
Tirage
Cork & clip
Manual stacking
"Prise de mousse"
Aging 9 to 11 years
Riddling
Manual disgorging
Hand labelling
Dosage
= 4g/l extra brut
Resting
Et voilà !
Dom Ruinart
2010

DOM RUINART 2010 SHAPED BY THE CLIMATE



Dom Ruinart 2010 embodies Maison Ruinart's heritage with even more nuances and depth.
Ageing under cork enriches its aromatic complexity, while preserving the freshness and dynamic tension.

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A CONCENTRATED WINE, THAT IS BOTH FULL-BODIED AND LIVELY

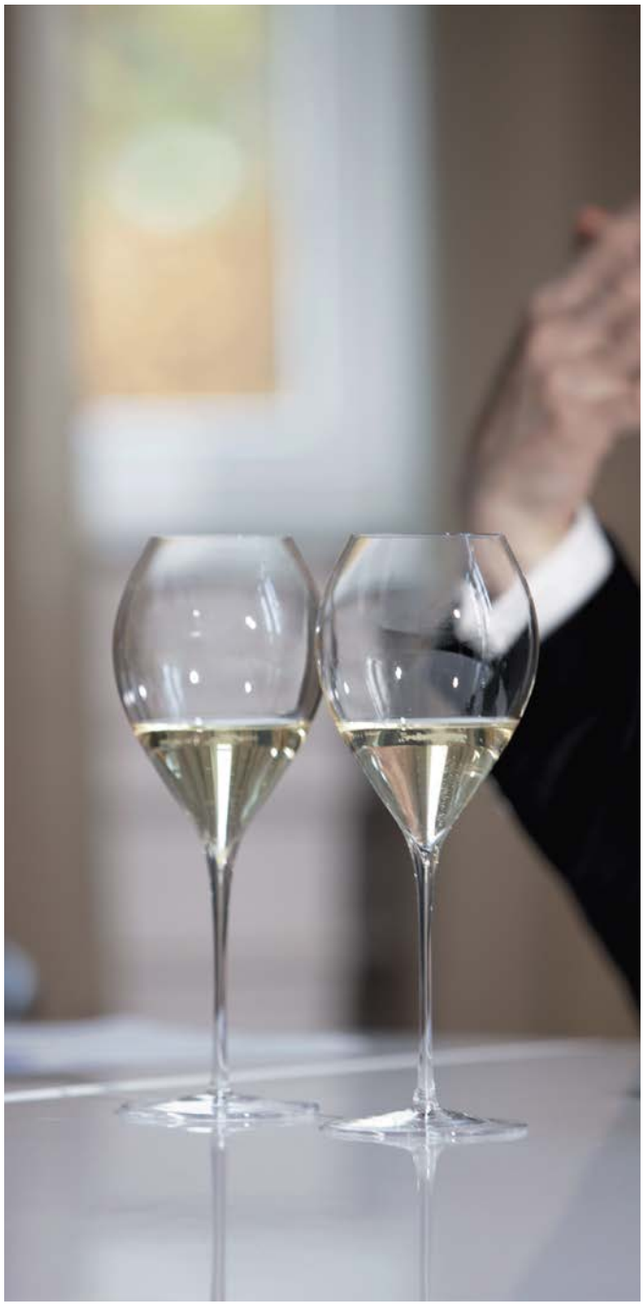
It required a leap of imagination and vision to recognise the characteristics of this future vintage in the vineyard. Because, in 2010, very little suggested that it would be a great year: a very cold winter, dry spring and early summer, rainy August and rot that arrived at the end of the ripening. Winegrowers 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.

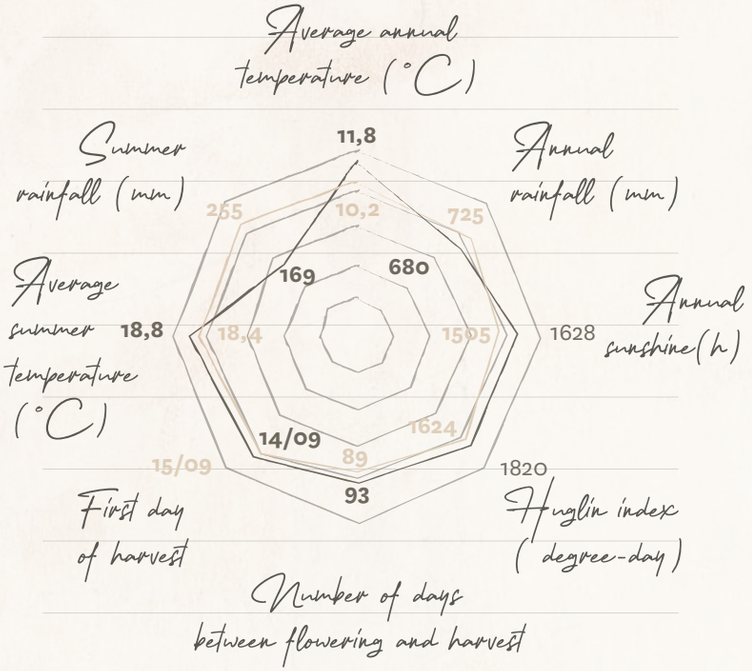
In 2010, nature was in a fragile state yet already promised an exceptional vintage. From these fruits is born a champagne with unexpected aromatic complexity.

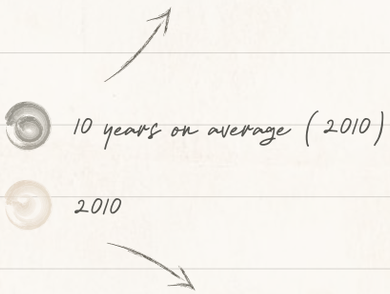
The first nose gives powdery, floral (iris) and mineral (wet rock) notes evoking the chypre world of perfumery. Then, toasted and spicy notes dominate: the mace of nutmeg, roasted hazelnut and almond, a hint of coffee, reminiscent of enveloping and reassuring perfumes. Zesty notes of ripe citrus fruits 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. Fresh fig tree leaf aromas mingle with notes of black tea and fresh spices (Sil-Timur berries, Mahaleb). The flavors 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 is particularly well suited to pair 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.

CHARACTERISTICS

DOSAGE	4g/L
SERVING TEMPERATURE	10 – 12°C / 50 - 54°F
AGING POTENTIAL	10 YEARS AND LONGER, DEPENDING ON STORAGE CONDITIONS

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.

SUGGESTED PAIRINGS

MEAT & POULTRY	· POULTRY, SUPRÊME AND POULARD · SWEETBREADS AND VEAL FILLET · LARDO DI COLONNATA, JAMON PATA NEGRA AND TENDERLOIN
FISH & SHELLFISH	· WHITE AND NOBLE FISH: TURBOT, BRILL, SOLE, ST. PIERRE, MONKFISH, SEA AND LINE BASS, HAMACHI AND AMBERJACK, ATLANTIC COD · SHELLFISH: SCALLOPS, OYSTERS, CLAMS AND RAZOR CLAMS · CRUSTACEANS: LANGOUSTINE, LOBSTER, CRAB AND SPIDER CRAB · INCLUDING: SEA URCHINS, BOTTARGA, TOBIKO AND CAVIAR
CHEESE	COMTÉ 24 MONTHS+, TÊTE DE MOINE, MONT D'OR, MORBIER, MOLITERNO AL TARTUFO, PARMEGIANO REGGIANO 24 MONTHS+, REMEKER
VEGETABLES	· PEAS: GREEN PEAS AND BROAD BEANS · CABBAGE: CAULIFLOWER, BRUSSEL SPROUTS AND ROMANESCO · STEM VEGETABLES: ASPARAGUS, FENNEL, CELERY, LEEKS, AND ARTICHOKE · TUBERS AND ROOTS: BLACK RADISH, GREEN MEAT, DAIKON, CELERIAC, SALSIFY, PARSNIPS, TOPINAMBOUR, GOLDEN TURNIPS, CHINESE ARTICHOKE, PARSLEY & CHERVIL ROOT, POTATO · MUSHROOMS: TRUFFLE (SUMMER, AUTUMN TRUFFLE, BLACK AND WHITE), GIROLLE, CEPS, ENOKI, ERYNGII, SHIMEJI, MOREL AND SHIITAKE
FRUITS	· CITRUS: LIME, CAVIAR LEMON AND LIMEQUAT · POME FRUITS: PEARS, APPLES, AND FIGS · NUTS AND DRIED FRUIT: HAZELNUTS, ALMONDS, PISTACHIOS, CASHEWS, MACADAMIA NUTS, BRAZIL NUTS, RAISINS, AND COCONUT
CEREALS & PULSES	· RICE, WHEAT, SPELT, EINKORN, CHAMPAGNE LENTILS, BUCKWHEAT, POLENTA, AND CHICKPEAS
HERBS, FLAVORS & SPICES	· HERBS & FLOWERS: OYSTER PLANT, BORAGE, CORIANDER, PINEAPPLE SAGE, TARRAGON, LAUREL, THYME, ROSEMARY, SORREL, WATERCRESS, FENNEL, OREGANO, BASIL, LEMONGRASS, VERBENA, LIME, LEMON BALM, GREEN SHISO, HYSSOP, AGASTACHE, JASMINE, TAGETES, MATCHA TEA · ROOTS: HORSERADISH, WASABI, AND GINGER · SPICES: CORIANDER SEED, GREEN CARDAMOM, NUTMEG MACE, NUTMEG, CINNAMON, STAR ANISE, GINGER, PENJA BLACK PEPPER, SIL-TIMUR BERRY, MAHALEB, LONG PEPPER, VANILLA, BLACK LEMON, AND PERSIAN LEMON · SEAWEED: KOMBU, NORI, SEA LETTUCE AND WAKAME · CONDIMENTS: VERJUICE, GINGER VINEGAR, CIDER VINEGAR, HERBACEOUS OLIVE OIL, OIL INFUSED WITH SPICES AND HERBS, AND SOY SAUCE · INCLUDING: GREEN COFFEE AND HONEY

Inspired by its second skin case, Maison Ruinart reveals a fresh facet of innovation with the chalk wrap enveloping its Dom Ruinart bottles.

INNOVATION
TO THE
VERY END

INNOVATION TO THE VERY END

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AUDACITY AND ELEGANCE TO PROTECT NATURE

Innovation means defining new codes in line with our times and environmental challenges, which concern Ruinart across all its activities.

In 2020, Ruinart revolutionised its packaging with the new second skin case, which now envelops all its bottles. This sustainable innovation required two years of research and development. Today, it is a matter of course. Whereas yesterday a prestigious gift box made sense, this light, elegant case made of recyclable cellulose fibres now represents a new standard for a conscious art of gifting.

Dom Ruinart's chalk wrap offers a new interpretation of this innovation. Velvety soft to the touch like chalk, it transforms this exceptional bottle into a sculptural object. The gentle reliefs and crevices crisscross, as if carved directly into chalky rock. It evokes the unbreakable link between Dom Ruinart and the chalk, from the growing of the vine on chalky soils, to the time when the vintage is aged in chalk cellars. It illustrate savoir-faire and respect for nature.

As the finishing touch, a hand-applied gold marking enhances its exceptional character. The discreetly engraved 1729 on the fastening button proclaims the heritage of Maison Ruinart, the world's first champagne house.

1729

Dom Ruinart
2010
CHAMPAGNE
BLANC DE BLANCS
EXTRA BRUT

Original case of the Dom Ruinart cuvée, already made of paper.
Used for transport until the end of the 1970s.

THE CHALK WRAP CASE (VS FORMER GIFT BOX)

RAW MATERIALS SAVINGS

11 TIMES LIGHTER THAN FORMER GIFT BOXES.
-9,13 TONS OF PAPER SAVED PER YEAR VS FORMER GIFT BOXES.

CO2 EMISSION REDUCTION

CARBON FOOTPRINT REDUCED BY 62 % VS FORMER GIFT BOXES.

WATER MANAGEMENT

91% OF THE WATER USED RETURNED DIRECTLY TO THE RIVER.

MADE IN EUROPE

MADE IN THE UNITED KINGDOM, AT THE EDGE OF UNESCO-LISTED LAKE DISTRICT NATIONAL PARK.

RECYCLABLE

100% PAPER, EASILY TO RECYLE.

ZERO AIR FREIGHT POLICY

ZERO AIR FREIGHT, FROM RAW MATERIALS TO COMMERCIAL DELIVERY.

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