



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Ruinart NV

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<b>Price</b>	£72.00
<b>Code</b>	RUIN001

Since 1729 Dom Ruinart Champagne the oldest champagne house, has been creating its champagnes in the spirit of innovation, purity and timeless elegance - characteristic traits of the Ruinart. Ruinart combine delicacy and subtle freshness, all from the finest grapes, skillful blending and extensive aging in 2000 year old cellars, said to be the most historically beautiful cellars in France. Excellence and luxury combined within the distinctly shaped Ruinart bottle.

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### Tasting Notes:

The Ruinart style is floral and elegant with a lovely complex character - fruit is developed and long with notes of spice, brioche and roasted sweet nut.

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Specification	
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Reims
Type	Champagne
Grape Mix	60% Pinot Noir, 40% Chardonnay
Genres	Vegan, Vegetarian
Vintage	NV
Style	Brut
Body	Refined, elegant and refreshing
Producer	Ruinart
<b>Producer Overview</b>	Ruinart is the oldest established Champagne house, exclusively producing champagne since 1729. The Ruinart House was created on 1st September 1729 by Nicolas Ruinart, a bold entrepreneur. In penning the founding document, he was realising the dream of his uncle, the Benedictine monk Dom Thierry Ruinart, to make Ruinart the first Champagne House.
Closure Type	Cork
Food Matches	Great with fish dishes with a touch of class and substance. Our favourite is poached trout!