



## HOUSE OF TOWNEND

### Ruinart NV

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|----------------------------------|---------|
| <b>Usual Price</b>               | £74.99  |
| <b>Discount Price (inc. VAT)</b> | £66.00  |
| <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               | 12.5%   |
| Size              | 75cl  |
| Drinking Window   | Drink now   |
| Country           | France  |
| Region            | Champagne   |
| Area              | Reims   |
| Type              | Champagne   |
| Grape Mix         | 60% Pinot Noir, 40% Chardonnay  |
| Genres            | Sparkling, Vegan, Vegetarian  |
| Vintage           | NV  |
| Style             | Brut  |
| Body              | Refined, elegant and refreshing   |
| Producer          | Ruinart   |
| Producer Overview | 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!   |