HOUSE OF TOWNEND

Ruinart Rosé

Price	£95.00
Code	RUIN020

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.



Tasting Notes:

This is a great wine for summer. Creamy red berry fruit, soft touches of hazelnut and brioche with a layer of complex cherry and baked apple that is enhanced with a citrus fresh acidity.

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Specification	
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Reims
Type	Champagne
Grape Mix	55% Pinot Noir, 45% 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	Lovely with berry compote desserts, fruit flans and custurds. For something savoury try it with a decent roast beef sandwich (the tannins match well with the cold roast beef!).