

R de Ruinart Brut NV



Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The 'Montagne de Reims' is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south 'Cote des Blancs' has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the 'Vallee de la Marne'. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the 'house style'. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

Producer

The House of Ruinart is unlike any other. It was the first established House of Champagne, founded in 1729 by Nicolas Ruinart who was inspired by the intuition of his visionary uncle, Dom Thierry Ruinart, a Benedictine monk who learned the craft of sparkling wine which was popular among aristocrats at court. The house has steadily been run since then for nearly 300 years. Now days Maison Ruinart has been a pioneer in sustainability, stemming from their deeply rooted beliefs that the future of their champagne depends on the protection of nature. Along with reducing spraying, an impressive reforestation project sees this house at the forefront of biodiversity planting 25000 trees in 2022 promoting life through the vineyards.

Tasting Notes

First impressions reveal subtle fruity notes of reinette apples and apricots, along with fresh almonds and hazelnuts. Hints of elderflower and coriander seed add a touch of complexity. Second impressions create room for intense aromas of brioche and biscuit.

Food

Served as an aperitif, with canapes, smoked salmon or crab.

Technical Information

Country	France	Dry/Sweet Style	Dry
Region	Champagne	Alcohol Content	12.5%
Grape(s)	Chardonnay (100%)	Closure Style	Cork
Type	Sparkling	Organic/Biodynamic	No
Style	Mineral	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		
Sustainable	Yes-certified sustainable		



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