



RUINART BRUT NV 150CL MAGNUM

£124.00

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The House of Ruinart is unlike any other. It was the first established House of Champagne in 1729. The blend is made up of 40% Chardonnay, 49% Pinot Noir and 11% Meunier, 20 to 25% of which are wines reserved from the 2 previous years. Hand picked with Fermentation in temperature-regulated stainless steel fermenters. Full malolactic fermentation

A vibrant, clear yellow colour with golden reflections. Good brilliance with sustained effervescence and a very

persistent foam. Frank and direct attack on the palate. A balanced wine, rounded and full-bodied, with an attack scented with ripe fruits (greengages and nectarines). The finish is long, the well-integrated dosage giving way to the characteristic freshness of the Chardonnay which makes up most of the blend.

A perfect champagne for aperitifs whatever the occasion. It may also be served with refined, light starters such as poached oysters and seared scallops, or with a main dish such as sole meunière. It is also excellent with local cheeses with a short ripening time, such as Chaource or a very creamy Langres.

Dosage : 9 g/l

