



R DE RUINART BRUT

£60.00

SKU: CHRUI

Categories: [Champagne](#)

From the first established champagne House in 1729, R de Ruinart is the epitome of freshness and balance. A shimmering yellow colour with golden hues.

R de Ruinart is 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.

Tasting Notes

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

Nose: On the nose the wine is delicate, fresh and fruity filled dominated by white-fleshed fruits (pear), apricot as well as hazelnuts and fresh almonds. Floral, spicy notes leading to delicious flavours of brioche and biscuit, for an extra touch of complexity.

Palate: Frank and direct attack on the palate. A balanced wine, rounded and full-bodied, with an attack scented with ripe fruits (greengages and nectarines).

