

# Ruinart Blanc de Blanc 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

An elegant blend from 30 different cru vineyards across the Cote des Blancs and Montagne de Reims that reflect the rich diversity of the Champagne terroir. Ruinart use 30% reserve wine in their Blanc de Blanc and age the bottles in their historic cellars for 3 years. On the nose are floral aromas with hints of white flowers, and brioche. Intense flavours of fresh fruit: ripe lemon, juicy pear and freshly picked peach fill the palate elegantly on the finish.

## Food

A perfect aperitif. This delicate wine also pairs with white fish and lighter seafood dishes such as scallops.

### Technical Information

<b>Country</b>	France
<b>Region</b>	Champagne
<b>Grape(s)</b>	Chardonnay (100%)
<b>Type</b>	Sparkling
<b>Style</b>	Crisp
<b>Oaked Style</b>	Unoaked
<b>Body Style</b>	Medium bodied
<b>Sustainable</b>	Yes-certified sustainable

<b>Dry/Sweet Style</b>	Dry
<b>Alcohol Content</b>	12.5%
<b>Closure Style</b>	Cork
<b>Organic/Biodynamic</b>	No
<b>Allergens</b>	<b>Milk:</b> No <b>Egg:</b> No
<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b> Yes <b>Vegan:</b> Yes



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