

## Dom Ruinart, Champagne

£149.00

**Vintage:** 2007  
**Bottle Size:** 75cl  
**Alcohol %:** 12.50%  
**Country:** France

**Description:** The nose is delicate and fruity displaying dominant aromas of fresh white pear and dry fruits such as hazelnuts and almonds, followed by white flower notes, Viennese pastry and buttered brioche.

**Cepages:** Pinot Noir, Pinot Meunier, Chardonnay

**Group:** Champagne

**Sub group:**

**Colour:** Vintage & Prestige Cuvée

**Closure:** Cork

**Producer:**

**Website:** <http://www.ruinart.com/>

**Organic/Bio Status:**

**Food / cocktail match:** For such a prestigious Champagne, you really need to focus on the quality of the food you pair it with. Caviar is an easy match, or something a little more unusual like lobster ceviche.

**Food / cocktail recipe:**

**Press**

**Awards**

**Other Info:** An entrepreneur, Nicolas Ruinart realized the ambitions of his Uncle, Dom Thierry Ruinart: to make Ruinart an authentic Champagne House. In the period immediately following the 1728 edict of Louis XV, which authorized the transport of wine in bottles, the house was established. Prior to this edict, wine could only be transported in barrels, which made it impossible to send Champagne to distant markets, and confined consumption primarily to its area of production. Nicolas Ruinart founded the House of Ruinart in 1729. The first delivery of wine with



bubbles went out in January, 1730.