

Ruinart Champagne Collection 2007

Like an uncut diamond, the Chardonnay grape lends its sparkle to the Ruinart wines. The grape illuminates the Ruinart cuvees, heightens the sparkle and gives them their characteristic fluidity. It is the quintessence of Ruinart champagnes and the values that the House holds true. The remarkable qualities of the Chardonnay grape have given rise to what is now commonly called 'Goût Ruinart', an inimitable, universally recognised taste. A taste with the scent of excellence that has earned Ruinart its position as the aesthete of champagne, offering sensual pleasure and absolute refinement.

Ruinart Rosé NV (75cl)

£55.00 ex vat

A fine, elegant champagne with the distinctive Ruinart taste due to a high concentration of Chardonnay grapes. A beautiful colour of pinkish gold. A smooth, balanced, fruity wine with plenty of body.

Ruinart Blanc de Blancs NV (75cl)

£55.00 ex vat

Made exclusively from Chardonnay grapes, Ruinart Blanc de Blancs is smooth and rounded on the palate. A balanced wine with a beautiful luminous pale gold colour, enhanced by the elegance of the clear bottle.

'R' de Ruinart Brut NV (Magnum)

£99.00 ex vat

A skilful blend of wines made from the Chardonnay and Pinot Noir grapes, "R" de Ruinart is a golden, lively, fruity champagne with the subtle aroma of white fruits.

