



Ruinart - The World's Oldest Champagne House since 1729

Nicolas Ruinart created the very first wine house in Champagne devoted to the production of sparkling wine in 1729. A draper by trade, Ruinart had been inspired by his Uncle Thierry, a Benedictine monk, who had told him tales about the experiments conducted by Dom Pérignon. In 1730, Nicolas launched his Champagne onto the European market. The first shipment was to Elsinore on the Danish island of Zealand. Ruinart's "wine with bubbles" was soon so successful that in 1735 he decided to forgo fabric sales to focus solely on sparkling wine.

To honour Uncle Thierry's contribution to the Champagne house, the Ruinart family decided to make a prestige cuvée in his name in 1959. Today, Dom Ruinart Blanc de Blancs Millesime Brut is produced solely from Grand Cru Chardonnay vineyards and is aged for a minimum of 10 years. In 1966, Dom Ruinart Rosé was added, comprising a blend of 85 percent Chardonnay with 15% Pinot Noir.

<p style="text-align: center;">Ruinart Blanc de Blancs NV</p> <p style="text-align: center;">\$468</p> <p style="text-align: center;">12 btls + (no box)</p> <p style="text-align: center;">\$478</p> <p style="text-align: center;">per bottle (no box)</p> <p style="text-align: center;">Buy Now</p> <p style="text-align: center;">\$488</p> <p style="text-align: center;">12 btls + (gift box)</p> <p style="text-align: center;">\$498</p> <p style="text-align: center;">per bottle (gift box)</p> <p style="text-align: center;">Buy Now</p>		<p style="text-align: center;">Ruinart Rose NV</p> <p style="text-align: center;">\$468</p> <p style="text-align: center;">12 btls + (no box)</p> <p style="text-align: center;">\$478</p> <p style="text-align: center;">per bottle (no box)</p> <p style="text-align: center;">Buy Now</p> <p style="text-align: center;">\$488</p> <p style="text-align: center;">12 btls + (gift box)</p> <p style="text-align: center;">\$498</p> <p style="text-align: center;">per bottle (gift box)</p> <p style="text-align: center;">Buy Now</p>
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Dom Ruinart Blanc de Blancs Millesime 2006

Appearance: A very pretty pale yellowish green with silvery reflections.

Aroma & Palate: The rather subtle, elegant nose presents a very fresh fruity palate, mixed with floral notes: citron (a very sweet citrus fruit), stone fruit (nectarine and yellow plums), and just ripe white fruit with linden and lily-of-the-valley providing floral notes. The nose continues to develop into a fresh floral register, peppered with several "green" spicy notes.

Wine Spectator 97: *"A statuesque Champagne, firm and finely knit, with a beautiful array of baked white peach, almond biscotti, pastry cream and crystallized honey flavors riding the silky mousse. A rich and smoky note of toasted brioche echoes on the chiseled finish. Drink now through 2031."*

\$1,180 purchase 12 btls + (gift box)

\$1,200 per bottle (gift box)

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Ruinart Blanc de Blancs NV

Appearance: Beautiful pale golden yellow colour with gentle green reflections, a vibrant, luminous colour. Active effervescence with a persistent release of bubbles.

Aroma: At first very intense on the nose, with fresh fruit notes, particularly ripe citrus fruits. A second refined floral nose with notes of white flowers and fruits (white peaches, pineapple).

Palate: A supple, harmonious attack on the palate, very rounded. Vinosity that is not excessive, supported by excellent freshness. Notes of nectarines, citrus fruits with a pleasant mineral quality in the finish.

Wine Spectator 92: *"A finely knit Champagne, this is driven by smoky minerality and layered with a subtle mix of lemon curd, biscuit, Acacia blossom and white peach puree. Long and vibrant on the spiced finish. Drink now through 2020. 5,232 cases imported."*

Ruinart Rose NV

Appearance: The colour is a delicate pomegranate pink with very slightly orange reflections. The sparkling, light effervescence has a persistent foam.

Aroma: The nose is subtle and fresh, first offering an original palette of tropical fruits (guava and lychee) and small berries (raspberries, cherries and wild strawberries) in the first instance. These are followed by rose and pomegranate notes which complete the complex, intense aromatic profile, dominated by somewhat undeveloped primary aromas.

Palate: The palate is distinct and full, cradled by a gentle effervescence. The aromas of freshly picked berries are fully expressed. The balance brings together a delightful freshness and voluptuous body, expressed by an elegant bracing touch of mint and pink grapefruit.

Wine Spectator 93: *"Chalky in texture, this firm rosé is finely integrated, with a rich, smoky underpinning and a subtle mesh of dried strawberry, orange peel, clover honey and ground ginger on the palate. Enjoy with light fare and charcuterie. Drink now through 2020. 2,925 cases imported."*

All are in 750ml. Free delivery for order > HK\$3,000. Order subject to final confirmation and while stock last. Please feel free to contact us anytime if you need any wine service and investment advice.



Self pickup available at WineWorld Retail Showroom

1/F, Le Pinnacle, Block 3, Connaught Garden, [155 Connaught Road West, Western District](#) (5 minutes walk from Sai Yin Pun MTR station Exit B3).

Regards,

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