



RUBUS BRUT BLANC DE BLANCS

ABOUT THE RUBUS PROJECT

The Rubus Project was created by specialty importer Fran Kysel as a way to source & sell incredible wines at value prices. All wines in this international project are hand-selected by Fran Kysel. Rubus wines are fruit driven, true-to-type values that over deliver – a true representation of quality for the consumer at an excellent price.

ABOUT THE WINE

Elegant pale yellow color with fine bubbles. Floral and fruity on the nose, with aromas of fresh butter and cake. On the palate, the wine is crisp and harmonious - a delightful sparkling wine.

RATINGS

90 PTS I-winereview.com



Vintage	Non-vintage
Origin	France
Varietal(s)	30% Ugni Blanc, 30% Airen, 30% Colombard, 10% Chardonnay
Age of Vines	20 years
Soil Type	clay-limestone & chalk
Vinification	Machine harvest. The base wine is fermented at a low temperature. The second fermentation takes place at 14°C for 2 weeks, followed by dosing.
Size	12/750ml
UPC	7 84585 02417 9