



RUBUS WHITE BLEND

Southern France

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

Rubus White Blend is a blend of three different grape varietals – Colombard, Ugni Blanc & Gros Manseng - all vinified separately. The grapes, grown on argilo-calcaire (limestone & clay) soil were aged on the lees 3 months before bottling. A special, slightly darker bottle is used to protect the wine from light, gaining it a few extra months of freshness. Fresh, clean and lively with intense exotic fruit aromas. Crisp, clean and zesty in the mouth, it offers delicate flavors of citrus fruit and grapefruit, and a long lingering finish.



Appellation	Southern France
Varietal(s)	80% Colombard, 10% Ugni Blanc, 10% Gros Manseng
Soil Type	Limestone & clay
Vinification	3 grape types are vinified separately. Aged on the lees 3 months before bottling (no oak).
Pairing	Enjoy as an aperitif or with grilled fish, shellfish and appetizers.
Size	12/750ml
UPC	7 84585 02053 9



Rubus
WINE SELECTIONS