

## Rubus Brut Blanc de Blancs

### Rubus Project

#### France -

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.

### Specifications

<b>Wine Type</b>	Sparkling
<b>Varietals</b>	30% Ugni Blanc, 30% Airen, 30% Colombard and 10% Chardonnay
<b>Age of Vines</b>	20 years
<b>Soil type</b>	clay-limestone & chalk
<b>Vinification</b>	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. RS is about 1 gram per 100ml (1%)
<b>Production</b>	3,000 (9-liter cases)
<b>Pairings</b>	Excellent as an aperitif, or as a base for cocktail (Kir Royal or Spritz). Matches well with dessert as well.



### Codes, Weights and Measures

<b>UPC</b>	7 84585 02417 9
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02417 6
<b>Case Weight</b>	42
<b>Cases/Pallet</b>	50
<b>Layers/Pallet</b>	10
<b>ABV</b>	11.00%
<b>SRP</b>	\$ 15.99 USD 750mL Bottle

### Reviews and News

Rubus Brut Blanc de Blancs - 90 PTS - IWR