### **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.

Specification	ons
Wine Type	Sparkling
Varietals	30% Ugni Blanc, 30% Airen, 30% Colombard and 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. RS is about 1 gram per 100ml (1%)
Production	3,000 (9-liter cases)
Pairings	Excellent as an aperitif, or as a base for cocktail (Kir Royal or Spritz). Matches well with dessert as well.



# Codes, Weights and Measures

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

#### **Reviews and News**

Rubus Brut Blanc de Blancs - 90 PTS - IWR