

**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	
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