

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 | |