

R U B I S
B L A N C

UNIQUE. UNEXPECTED. UNFORGETTABLE

"French "Pure Malt" produced exclusively locally harvested and malted "Laureate" barley, allowing for a unique control of each step of its creation."

Once the malting has taken place in the heart of the Vosges mountains, Rubis Blanc is distilled twice. The degree is then lowered slowly using a specific fractional reduction process with pure water from the volcanic subsoils of a unique terroir. Thereafter, the distillers uses a micro bubbling technique made in open stainless steel tank in order to preserve the richness and diversity of original malt flavors.

The master assembler has developed an original white malt spirit, pure and surprisingly smooth, benefiting from all the « savoir-faire » of a 150 year old Rozelieures established family.

The bottle design sublimates the purity of the product and the pride of a French tradition. The red cap embodies the personality of Rubis Blanc, shaking the codes and the preconceived ideas on "single malt" spirits.

Eye: Absolute clarity.

Nose: Delicate orchard fruits bouquet.

Palate: Smoothly oily; the aromas of lightly roasted cereal flour are expressed with fresh and elegant vegetal notes.

A lingering finish is marked by great delicacy and remarkable sweetness.



75 cl - 40% alc. (4cl: 87 KCAL)



**RUBIS BLANC CAN BE ENJOYED NEAT OR ON ICE.
IN COCKTAIL, IT ALLOWS A REVISIT OF CLASSICS AND
OPENS NEW AROMATIC AND VISUAL POSSIBILITIES.**