



A sparkling red from the Loire; something new and refreshingly different. Bouvet Rubis Sparkling Red is also widely available, which is doubling refreshing as often the unusual or different are restricted in distribution. In the UK though you can pick up a bottle from [Majestic](#) for £13.49. Took a bit of searching but it is on their website – its a new listing – and currently showing a special offer price of £11.99. Better though if you add it to a mix of six, then the price comes down to an even more attractive £9.99.

*Loire sparkling wine house, Bouvet Ladubay, has launched Bouvet Rubis, an off-dry red sparkling wine, at Majestic. Bouvet Rubis is the first sparkling wine made using the Cabernet Franc grape for the house, who is the largest producer of traditional method sparkling wines in Saumur. Bouvet Rubis was selected from amongst a dozen wines from France, Italy and Australia to fit into Majestic's new red sparkling category. With a dark purple hue, and creamy bubbles, Bouvet Rubis has flavours of fallen red fruit – cherries, blackcurrants strawberries and raspberries. The fine tannins are well balanced by a refreshing sparkle and a Demi-Sec dosage. Made using the Traditional Method, the wine is non-vintage and 12.5% ABV.*

### Bouvet Rubis Sparkling Red Wine



Having just a modicum of sweetness makes this suitable for drinking on its own, lightly chilled. The wine is recommended in a recipe book, *Dessert and Wines with Lenôtre*, (no longer in print) to accompany Raspberry Sorbet Macarons. I delved into the freezer and defrosted a few macarons from *Traiteur de Paris* ([Ocado](#) £7.50) and the raspberry one did indeed match well with the wine. The chocolate one too, less so with the lemon). The wine is also recommended to accompany English blue cheeses and duck breast. The latter I would really love to try out.