

Vins Breban

ROSÉ SPARKLING WINE BRUT

DUC DE RAYBAUD PINOT NOIR

VARIETAL

Pinot Noir – 100%

FLAVORS

Duc de Raybaud Pinot Noir is pale pink in color with hints of fresh melons. Its nose is complex with aromas of red fruits as well as spicy, roasted notes. On the palate, it displays a pleasing acidity enhanced by aromas of sour cherries.
An elegant wine with a fine foam.

ALLIANCE FOOD - WINE

Duc de Raybaud rosé sparkling wine is an excellent aperitif. It can be also appreciated throughout a meal. Best to be served at a temperature of 8° to 10°C.

PACKAGING

Bottle Champenoise - Case of 6 or 12 bottles
Barcode: 3 334 861 000 204

WINE PREPARATION

Duc de Raybaud Pinot Noir is made from grapes grown at vineyards throughout the Var region. Wines produced are the result of close collaboration between growers, vintners, and Vins Bréban company. All wines are produced according to very rigorous standards and specifications established by Vins Bréban with its partners: determination of the harvest date, vinification at low temperature, and specific yeasting. The fruit of a second 60-day fermentation called "prize de mousse", the wine is then filtered and bottled. Finished wines rest on slats for 3 months before being marketed.



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