

Vins Breban

WHITE SPARKLING WINE BRUT

DUC DE RAYBAUD CHARDONNAY

VARIETAL

Chardonnay – 100%

FLAVORS

Duc de Raybaud Chardonnay has a pale yellow color with slightly green tints. The nose is delicious with brioche and toasted aromas. On the palate, it displays great freshness, underlined by hints of pear-like white fruits. Appealing foam.

ALLIANCE FOOD - WINE

Duc de Raybaud Chardonnay is an excellent aperitif wine. It is also to be appreciated throughout the meal, especially so with seasonal fish dishes. Best to be served at a temperature of 8° to 10°C.

PACKAGING

Bottle Champenoise - Case of 6 or 12 bottles
Barcode: 3 334 862 441 433

WINE PREPARATION

Duc de Raybaud Chardonnay 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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