

# Vins Breban

**ROSÉ WINE COTEAUX D'AIX-EN-PROVENCE**

**CHAPELLE SAINT VICTOR**

**VARIETALS**

Grenache - 50%; Cinsault - 30%; Syrah - 20%

**FLAVORS**

The Chapelle Victor BIO wine has a light candy pink color. The nose is complex, with aromas of red fruits and flowers. In the mouth, the citrus fruits are very present with a nice freshness and length.

**ALLIANCE FOOD - WINE**

The rosé wine goes particularly well with sausage meats, grilled fish or various types of white meats. Best to be served at a temperature of 8° to 10°C.

**PACKAGING**

Bottle bordelaise Provence seduction  
Case of 6 or 12 bottles  
Barcode: 3 334 861 003 045

**WINE PREPARATION**

Chapelle Saint Victor wine belongs to the family of AOP Coteaux d'Aix-en-Provence wines. The growing vineyard is located on the south side of the Costes Lambesc mountain range. It has been in the Lefèvre family for over 20 years.

The vineyard practices organic farming: soil, décauvonnage, hoeing, treatments using only simple products such as traditional contact copper and sulfur ensures compliance with the environment, with consumer health and the natural aspect of wine. Its sandy loamy soil is ideal for the cultivation of the grape. Wines were prepared in a cold maceration, obtained by bleeding, and then racked and fermented at a temperature of 16°C.



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