



DUC RAYBAUD PINOT NOIR

ROSE SPARKLING WINE



VARIETAL

Pinot Noir - 100%

FLAVOR

This wine has a beautiful bright pink color. It possesses a pleasant and complex nose of delicate aromas reminiscent of red fruits. Very refreshing with a good persistence on the palate. An elegant wine with fine, regular foam.

ALLIANCE FOOD – WINE

DUC DE RAYBAUD BRUT 100% PINOT NOIR rosé sparkling wine is an excellent aperitif. It can also be appreciated throughout a meal. Best to be served at a temperature of 8° to 10C°.

PACKAGING

Champagne style bottles - Case of 6 or 12 bottles

PREPARATION AND PRESENTATION OF WINE

The sparkling wine DUC DE RAYBAUD Brut rosé is made from 100% Pinot Noir grapes specially planted for this purpose in Provence. The pinot noir grape varietal is widespread throughout France. This noble grape is characterized by early maturity. It can be grown even in the harsh climatic conditions of northern Europe. The juice of this grape, like all other Pinot varieties, is colorless and therefore used for making white wines through a process that quickly separates the skin of the grape from its juices. So, in the making of Champagne wines, this grape is vinified in white. Pinot Noir is also used to develop wonderful rosé sparkling wines such as quality DUC DE RAYBAUD Brut rosé. Wines are made according to the very rigorous specifications, established by the House of «Vins Breban» and its partners, wherein each production step such as determining the ideal date of harvest, vinification at low temperature after cooling and filtration of musts, specific yeasting are clearly defined and carefully followed up through highly disciplined quality control processes. After a second fermentation, the wine is rested for 90 days. Once stabilized, the wine is then filtered cold, bottled and marketed.