



CUVÉE LAURENT

ROSE SPARKLING WINE BRUT



VARIETAL

Grenache - 100%

FLAVOR

Pale pink in color, possessing a robust nose, coupled with an array of complex aromas like those associated with fresh ripe fruits, for example fresh strawberries, it grips the palate with a long lasting and pleasant persistence.

ALLIANCE FOOD - WINE

The CUVÉE LAURENT Brut Rosé is an excellent apéritif and also nicely accompanies many types of Asian dishes, especially Japanese style sushi and sashimi platters. Best served at a temperature of 8° to 10° C.

PACKAGING

Champagne style bottles - Case of 6 or 12 bottles

PREPARATION AND PRESENTATION OF WINE

The rosé sparkling wines CUVÉE LAURENT Brut Rosé are produced from the Grenache grape, a traditional Provencal varietal, originated from vineyards in the Var department. CUVÉE LAURENT Brut Rosé wines are vinified in accordance to very strict specifications established by "VINS BREBAN" with its partners-winemakers. Essential features for the elaboration of quality rosé wines include, for example, the determination of the ideal date of harvest, careful vinification at low temperatures, and yeasting methods each of which are clearly defined and carefully respected during the winemaking process. This enables one to obtain a fine and aromatic wine, with good acidity, and an ideal alcohol content. Moreover, CUVÉE LAURENT Brut Rosé wines are put through a secondary fermentation in aging tanks for up to 30 days, a secondary process called "prise de mousse", and thence filtered and bottled.