



## DUC DE RAYBAUD CHARDONNAY

### WHITE SPARKLING WINE



#### VARIETAL

Chardonnay - 100%

#### FLAVORS

DUC DE RAYBAUD CHARDONNAY is a beautiful bright, pale yellow in color. It has a pleasant and complex nose with delicate floral aromas, complemented by a discreet touch of oak. This wine is very refreshing to the palate and characterized by a good persistence. It is an elegant wine which surrenders a fine, regular foam.

#### ALLIANCE METS – VIN

DUC DE RAYBAUD CHARDONNAY is an excellent aperitif wine. It is also to be appreciated throughout the meal, especially so with seasonal fish dishes. To be served at a temperature of 8° to 10°C.

#### PACKAGING

Champagne style bottle - case of 6 or 12 bottles

#### PREPARATION AND PRESENTATION OF WINE

DUC DE RAYBAUD is produced from 100% Chardonnay grapes specially planted for this purpose. Possessing very reach aromatic qualities, the Chardonnay grape lends itself to the production of quality sparkling wine renowned as one of the greatest white wines that can be had in all of France. Cultivated in the centre of the Var department, the Chardonnay varietal makes the most of the ideal soil conditions which, in combination with advanced winemaking techniques, renders a sophisticated sparkling wine «DUC DE RAYBAUD CHARDONNAY». Wines are made according to a very rigorous specifications established by the House of «Vins Breban», and its partners, where each production step such as determining the ideal date of harvest, vinification at low temperature after cooling and filtration of musts; specific yeasting is clearly defined and carefully followed up. After a second fermentation, the wine is rested for 60 days. The wine is then stabilized cold, filtrated and bottled.