



JACQUES PELVAS BRUT

ROSE SPARKLING WINE



VARIETAL

Grenache - 100%

FLAVOR

The sparkling wine JACQUES PELVAS is pale pink in color and characterized by its strong effervescence. Its robust nose surrenders complex aromas reminiscent of fresh strawberries and the yellow, apple-like, quince fruit. The wine is well-balanced, and it grips the palate with a long lasting and pleasant persistence.

ALLIANCE FOOD - WINE

The sparkling wine JACQUES PELVAS Brut Rosé is an excellent aperitif. It nicely accompanies many types of Asian entrees, for example, fish dishes such as Japanese style sushi and sashimi.

PACKAGING

Champagne style bottles - Case of 6 or 12 bottles

PREPARATION AND PRESENTATION OF WINE

The sparkling wine JACQUES PELVAS is produced from the Grenache grape, a traditional Provençal varietal. Originating in the vineyards of the Var department, in the south of France, the Grenache grape imbues wines with the rich and sophisticated aromas of ripe fruits. The naturally occurring aromatic qualities of the Grenache grape varietal benefit from the very strict specifications of winemaking process established by "VINS BRÉBAN" in cooperation with its partner-winemakers. 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 throughout the winemaking process, enables one to obtain consistently fine and aromatic wines. Possessing good acidity and model alcohol content, these wines are put through a secondary fermentation process, which entails additional aging in tanks for up to 30 days, before final filtration and bottling.