



## CUVÉE LAURENT

### MUSCAT - ROSE SPARKLING WINE

#### VARIETAL

Muscat of Hamburg - 100%

#### FLAVORS

The wine is light pink with hints of apricot coloration. It possesses a powerful nose replete with strongly expressed muscat aromas, a round and rich mouth, a harmonious wine with lovely balance.

#### ALLIANCE FOOD - WINE

CUVÉE LAURENT MUSCAT Rosé Doux is an excellent dessert wine. Best to be served at a temperature of 8° to 10° C.

#### PACKAGING

Champagne style bottles - Case of 6 bottles

#### PREPARATION AND PRESENTATION OF WINE

Sparkling wine CUVÉE LAURENT MUSCAT Rosé Doux is made on the basis of rose wines from Hamburg Muscat grapes, and originated from the vineyards of Vaucluse. Muscat Hamburg grapes are rich in the aromas associated with the southern regions of France. This varietal is ideal for making good sparkling wines. The soils of the southeastern part of France provides perfect conditions for the production of a wine that imbues CUVÉE LAURENT MUSCAT Rosé Doux with its full, robust, flavor. These rose sparkling wines are vinified in accordance to very strict specifications established by the Company "VINS BREBAN" and its partners-winemakers. All these key requirements for elaboration of a quality sparkling wine - determination of the ideal date of harvest, vinification at low temperature, yeasting – are clearly defined and carefully respected during wine-making process. This permits one to obtain a fine and aromatic wine, with a good acidity, and with an ideal alcohol content. After its second fermentation, called "prize de mousse", CUVÉE LAURENT MUSCAT Rosé is filtered, bottled with expedition liqueur, then it is placed before the consumer.