



L'Arnaude

BRUT ROSÉ SPARKLING WINE



VARIETAL

Grenache - 100%

FLAVOR

Beautiful pale pink in color with litchi highlights. Complex and elegant nose bringing to mind fresh strawberry, apricot, peach. Fine bubbles and persistent foam.

ALLIANCE FOOD - WINE

L'ARNAUDE brut rosé is an excellent aperitif. Nicely accompanies many types of fish and seafood dishes.

PACKAGING

Arbane style bottle
Case of 6 or 12 bottles

PREPARATION AND PRESENTATION OF WINE

The sparkling rosé wines L'ARNAUDE are derived from the Grenache grape, a traditional Provencal varietal, which is grown and cultivated in vineyards of the south of France. L'ARNAUDE Brut Rosé wines are vinified in accordance to very strict specifications established by "VINS BREBAN" with its partners-winemakers. These fine and aromatic wines, noted for their mild acidity, and an ideal alcohol content are put through a secondary fermentation in aging tanks for up to 90 days, then filtered and bottled. The bottled wines rest on slats for a period of 3 months before being marketed and sold.