



## L'Arnaude

### BRUT WHITE SPARKLING WINE



#### VARIETALS

Ugni-Blanc - 80%; Colombard - 20%

#### FLAVOR

Fine bubbles, pale appearance, with green highlights. Complex nose which surrenders hints of pineapple and banana flavors, slightly candied, complimented with sublime notes of citrus. Fresh on the palate with similar fruity notes.

#### ALLIANCE FOOD - WINE

The white sparkling wine L'ARNAUDE brut makes an excellent aperitif. It favorably accompany fresh fish and seafood plates. Best to be served at a temperature of 8° to 10°C.

#### PACKAGING

Arbane style bottle  
Case of 6 or 12 bottles

#### PREPARATION AND PRESENTATION OF WINE

The sparkling wine L'ARNAUDE is produced from the white grapes varieties Ugni-Blanc and Colombard, grown within vineyards in the south of France. The aromatic qualities of Ugni-Blanc and Colombard are highly appreciated by wine lovers everywhere. These two varieties, in particular, enjoy a well-deserved reputation as the very essence behind many great white wines. L'ARNAUDE wines are produced through a well-defined and carefully controlled winemaking process. The "VINS BRÉBAN" company has long worked to establish very strict vinification specifications. Our fine and aromatic wines, with mild acidity, and an ideal alcohol content, are subjected to a secondary fermentation in aging tanks for up to 60 days, before filtration and bottling. The bottled wines rest on slats for a period of 3 months before being marketed and sold.