



LAURENT BREBAN BRUT

QUALITY WHITE SPARKLING WINE



VARIETALS

Ugni-Blanc - 80%; Colombard - 20%

FLAVOR

Possessing a very pale yellow color, a complex nose and a hint of delicious exotic flavors of mango and grapefruit. It grips the palate with long lasting and pleasant persistence.

ALLIANCE FOOD-WINE

White sparkling LAURENT BREBAN brut is an excellent aperitif wine and can also nicely accompany all types of fish and seafood dishes. To be served at a temperature of 8° to 10°C.

PACKAGING

“Tréquarty” style bottle - Case of 6 or 12 bottles

PREPARATION AND PRESENTATION OF WINE

White sparkling wine LAURENT BREBAN is produced from Ugni-Blanc and Colombard, known for their highly aromatic potential, a characteristic which contributes to the reputation of great French white wines. LAURENT BREBAN is a traditional brut style wine. It is vinified in accordance to very strict specifications established by "VINS BREBAN" and its partners-winemakers. Key requirements for the elaboration of a quality wine such as determination of the ideal date of harvest, vinification at low temperature, and yeasting are clearly defined and carefully respected during wine-making process. This enables one to obtain a fine and an aromatic wine, with a good acidity, and an ideal alcohol content. The white wine LAURENT BREBAN is put through a secondary fermentation for 30 days, and thence filtered and bottled.