



LAURENT BREBAN BRUT

BLANC DE BLANCS - SPARKLING QUALITY WINE



VARIETALS

Ugni-Blanc - 80%; Colombard - 20%

FLAVOR

Possessing a very pale yellow color with green tints, a complex nose and a hint of delicious exotic flavors (mango and grapefruit). The brut grips the palate with long lasting and pleasant persistence.

ALLIANCE FOOD-WINE

LAURENT BREBAN BRUT Blanc de Blancs is an excellent aperitif wine and can also nicely accompany all types of fish and seafood dishes. Served at a temperature of 8° to 10°C.

PACKAGING

Bottle "Tréquarty"- Case of 6 or 12 bottles

PREPARATION AND PRESENTATION OF WINE

The sparkling wines LAURENT BREBAN BRUT are produced from Ugni-Blanc and Colombard, originated from vineyards in the Var department. The traditional white grape varieties Ugni-Blanc and Colombard are known for their highly aromatic potential, a characteristic which contributes to the reputation of great white wines. The LAURENT BREBAN is a traditional brut, vinified in accordance to very strict specifications established by "VINS BRÉBAN" with 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 enables one to obtain a fine and aromatic wine, with good acidity, and an ideal alcohol content. Moreover, the LAURENT BREBAN BRUT wines are put through a secondary fermentation in tank for 30 days, called "prize de mousse", and thence filtered and bottled.