



CUVÉE LAURENT

BLANC DE BLANCS SEMI-DRY - SPARKLING WINE

VARIETALS

Ugni-Blanc - 80%; Colombard - 20%

FLAVOR

CUVÉE LAURENT Semi-dry is pale yellow or clear. Expanded dense and crystalline. Crackling and fast bubbles predetermines a beautiful vinous structure. The wine possesses intense nose with scents oilseeds, brioche, candied red fruit, pear, and plum. Smooth and engaging on the palate, the wine unfolds with flavors of baked potato. The finish is fresh and clean. More fruity than sweet, this wine is characterized by a good balance dryness, and sweetness!

ALLIANCE FOOD - WINE

CUVÉE LAURENT Semi-dry is served at a temperature of 8° to 10°, after a meal, if one has not been overloaded with dessert. It is appreciated during friends meeting, and perfectly suitable for any celebration!

PACKAGING

Champagne bottle in lean - Case of 6 or 12 bottles

PREPARATION AND PRESENTATION OF WINE

CUVÉE LAURENT Semi-dry is originated of Ugni Blanc, traditional white grape in Provence, and Colombard, the grape with high aromatic potential contributing to the reputation of great white wines. Sparkling wines CUVÉE LAURENT Semi-dry Blanc de Blancs is made from wines originated of the Var vineyards, and vinified according to specifications established by the company "WINES BRÉBAN" with its partners, wine-growers. Determining the ideal date of harvest, vinification at low temperature, and the specific yeast application, are the conditions strictly respected in order to obtain wines with the features required for the production of fine sparkling wines, such as fine aromas, good acidity and balanced alcohol content. After the "prize de mousse", a second fermentation during 30 days, the sparkling wines CUVÉE LAURENT Semi-dry are filtered, bottled, and placed on the market.

