



## CUVÉE LAURENT

**BRUT BLANC DE BLANCS - SPARKLING WHITE 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 citrus flavors (lemon and grapefruit), fruit (peach), and akin to small white flowers on the palate, this wine is memorable for its delightful and refreshing character.

### ALLIANCE FOOD-WINE

Served at a temperature of 8° to 10°C, CUVÉE LAURENT BRUT Blanc de Blancs is an excellent aperitif wine.

### PACKAGING

Cuvee Bottle closed tank lighter - Case of 6 or 12 bottles

### PREPARATION AND PRESENTATION OF WINE

Sparkling wines "CUVÉE LAURENT BRUT Blanc de Blancs" are produced from white grapes (Ugni Blanc and Colombard), originated from vineyards in the Var department. Ugni Blanc and Colombard are traditional grape varieties, noted for their highly aromatic potential, a characteristic which contributes to the reputation of great white wines. A traditional BRUT "CUVÉE LAURENT BRUT Blanc de Blancs" is vinified in accordance to very strict specifications established by "VINS BREBAN" with its partners-winemakers. Such 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 CUVÉE LAURENT BRUT Blanc de Blancs wines are put through a secondary fermentation in tank for 30 days, called "prize de mousse", and thence filtered and bottled.

