



LAURENT BRÉBAN 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

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

PACKAGING

Bottle green trequaty - Case of 6 or 12 bottles

PREPARATION AND PRESENTATION OF WINE

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

