

Vins Breban

ROSÉ SPARKLING WINE BRUT

JACQUES PELVAS

VARIETAL

Grenache – 100%

FLAVORS

Jacques Pelvas rosé has a pale petal pink color. Its nose is rich with fruity aromas and hints of red fruits and strawberries. On the palate it displays nice intensity with fine bubbles. Delightful balance.

ALLIANCE FOOD - WINE

Sparkling rosé wine is an excellent aperitif. It nicely accompanies many types of fish dishes. Best to be served at a temperature of 8°C to 10°C.

PACKAGING

Bottle Cuve Close - Case of 6 or 12 bottles
Barcode: 3 334 861 001 713

WINE PREPARATION

Jacques Pelvas Brut is made from grapes grown at vineyards throughout the Var region. Wines produced are the result of close collaboration between growers, vintners, and Vins Bréban company. All wines are produced according to very rigorous standards and specifications established by Vins Bréban with its partners: determination of the harvest date, vinification at low temperature, and specific yeasting. The fruit of a second 30-day fermentation called "prize de mousse", the wine is then filtered and bottled. Finished wines rest on slats for 3 months before being marketed.



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