

# Vins Breban

**WHITE SPARKLING WINE BRUT CHARDONNAY**

## RÉSERVE DE CANDELON

### VARIETAL

Chardonnay – 100%

### FLAVORS

Réserve Candelon has a pale yellow color with slightly green reflections. The nose is rich with the scent of brioche and toasted-like aromas. On the palate, it delivers terrific freshness reminiscent of pear-like white fruits. Delightful sparkling foam.

### ALLIANCE FOOD - WINE

Réserve de Candelon Chardonnay is an excellent aperitif wine. It is also to be appreciated throughout the meal, especially so with seasonal fish dishes. Best to be served at a temperature of 8° to 10°C.

### PACKAGING

Bottle Champenoise - Case of 6 or 12 bottles  
Barcode: 3 334 862 441 433

### WINE PREPARATION

Réserve de Candelon Chardonnay White 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 60-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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