

Vins Breban

ROSÉ WINE PGI MEDITERRANEAN

DOMAINE LA SOURCE

VARIETALS

Caladoc - 80%; Rolle - 15%; Grenache - 5%

FLAVORS

Domaine la Source rosé wine has a bright pink color. On the nose, its fruity character dominates: passion fruits, pineapple, and lemon. We find this aromatic palette in the mouth, with citrus notes and a particularly pleasant acidity. A very refreshing wine.

ALLIANCE FOOD - WINE

Domaine la Source rosé wine goes perfectly with a carpaccio of scallops. It is also frequently appreciated as an aperitif. Best served at a temperature of 10° to 12°C.

PACKAGING

Bottle bordelaise seduction - Case de 6 ou 12 bottles
Barcode: 3 334 861 004 127

WINE PREPARATION

Domaine la Source rosé is certified PGI Mediterranean. It comes from vineyard located in the heart of the Sainte Victoire. The soils are formed of limestone and clay sandstone. They are well-drained and very suitable for the cultivation of vines. Besides, these grounds benefit from exceptional sunshine and a climate with slightly continental nuances, protected from maritime influences in the south by the Aurelian Mountains and the Sainte-Baume massif. Vinification is carried out according to the standards of production of rosé wine: pneumatic presses, filtration, and careful temperature control.



Les Vins Bréban, avenue de la Burlière - 83170 Brignoles - France

+33 4 94 69 37 55 - contact@vinsbreban.com - www.vins-breban.com