

Vins Breban

ROSÉ WINE APPELLATION CÔTES DE PROVENCE

CHÂTEAU L'ARNAUDE CUVÉE NUIT BLANCHE

VARIETALS

Cinsault – 46%; Syrah - 22%; Grenache - 16%; Rolle - 16%

FLAVORS

Château l'Arnaude wine has a pale pink color. A floral nose with notes of red fruits. Both lively and robust on the palate, this wine presents delicate aromas of strawberries and hints of citrus fruits. Elegant finish on grapefruit.

ALLIANCE FOOD – WINE

Château l'Arnaude rosé wine goes well with grilled prawns, salmon tartare, grilled fillet of beef, and chicken with zucchini in curry sauce. Best to be served at a temperature of 8° to 10° C.

PACKAGING

Bottle bordelaise seduction
Case of 6 or 12 bottles - Barcode: 3 334 861 003 908

WINE PREPARATION

The rosé wine Château l'Arnaude Cuvée Nuit Blanche originates on an estate located next to the village of Lorgues in the south of France. Surrounded by mature pines and cypress trees, this magnificent vineyard of 20 hectares opens the view on the Moorish Hills region.



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