

Vins Breban

ROSÉ SPARKLING WINE BRUT

L'ARNAUDE FINES BULLES

VARIETAL

Grenache - 100%

FLAVORS

L'Arnaude rosé has a pale petal pink color. The nose is delicious and delivers fruity aromas normally associated with red fruits and strawberries. On the palate, it delights with good intensity and fine bubbles. Nice 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 Arbanne - Case of 6 or 12 bottles
Barcode: 3 334 861 004 035

WINE PREPARATION

L'Arnaude Rosé 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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