

Vins Breban

ROSÉ WINE PGI MEDITERRANEAN

MINIM!

VARIETALS

Grenache - 70%; Cinsault - 30%

FLAVORS

The MiniM! wine has a pale candy pink color. The nose is complex and elegant, focused on floral and red fruit notes. On the palate, the wine is supple, fresh with good intensity. Nice length on the finish.

ALLIANCE FOOD - WINE

MiniM! rosé can be served as an aperitif and at the table to accompany fish and meats.
Best to be served at a temperature of 10°C to 12°C.

PACKAGING

Bottle bordelaise evolution - Case of 6 or 12 bottles
Barcode: 3 334 861 003 465

WINE PREPARATION

MiniM! rosé is among the wines classified as PGI Mediterranean. According to French regulations, PGI wines come from a specific department or defined zone. They are made from the best grapes of their territory of origin, and they satisfy conditions of production guaranteeing their quality. MiniM! wine originates from a vineyard of about 30 hectares, located in the commune of Saint-Maximin-la-Sainte-Baume. The altitude of the vineyard is between 360 and 420 meters. The soil is clay-limestone in the valleys and cultivated parts and consists of bauxite, sand and marble for the parts located in the prolongation of Sainte-Victoire. The rosé wines are produced according to specifications established by the company "Les Vins Bréban".



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