

Vins Breban

ROSÉ WINE APPELLATION CÔTES DE PROVENCE

CHÂTEAU CASTEL DES MAURES BIO

VARIETALS

Cinsault – 50%; Grenache - 50%

FLAVORS

Château Castel des Maures BIO wine has an intense pink color. The wine is complex and refined, which reveals a palette of both floral and fruity aromas: citrus, forest fruits and strawberries. Nice lasting finish.

ALLIANCE FOOD - WINE

Château Castel des Maures rosé goes perfectly with an octopus salad, grilled rock fish, tagliatelle with sauce bolognese. It is best served at a temperature of 10° to 12°C.

PACKAGING

Bottle bordelaise séduction - Case of 6 or 12 bottles
Barcode: 3 334 861 004 103

WINE PREPARATION

Château Castel des Maures rosé is certified appellation Côtes de Provence. It is produced from grapes grown on a 5.71-hectare estate located in Hyères on the shores of the Mediterranean. Production is limited to 45 hectolitres per hectare which allows the vine to give maximum maturity to the grape. Aging of the wine takes place on lees until January, then the rosé wine is filtered and bottled.

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