

Vins Breban

ROSÉ WINE PGI VAR

L'ARNAUDE

VARIETALS

Grenache – 70%; Cinsault - 30%

FLAVORS

L'Arnaude rosé has a pale pink color. Its nose is elegant, with floral and red fruit notes. In the mouth, it exhibits a delightful intensity, a beautiful freshness and a velvety, silky texture.

ALLIANCE FOOD - WINE

L'Arnaude rosé wine goes perfectly with fish and grilled meats.
It is also to be appreciated as an aperitif.
Best served at a temperature of 8° to 10°C.

PACKAGING

Bottle bordelaise seduction - Case of 6 or 12 bottles
Barcode: 3 334 861 003 960

WINE PREPARATION

The rosé wine l'Arnaude is certified as PGI Var. Château L'Arnaude is located in Lorgues, in the heart of the Var. Surrounded by pines and cypresses, this 20 hectare vineyard offers views of the Moorish hills region. The plot harvest is carried out by hand and through mechanical means. Direct cold pressing. Grape varieties are blended after alcoholic fermentation in temperature-controlled stainless steel vats.



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