

Vins Breban

WHITE SPARKLING WINE BRUT

L'ARNAUDE

VARIETALS

Ugni-Blanc - 80%; Colombard - 20%

FLAVORS

L'Arnaude White has a pale yellow color with light green reflections. The nose is complex with delicious aromas of exotic fruits: banana, pineapple, and passion fruit. The mouth is flush with refreshing air bubbles.

ALLIANCE FOOD - WINE

Sparkling white l'Arnaude is an excellent aperitif wine. Best to be served at a temperature of 8° to 10°C.

PACKAGING

Bottle Arbanne - Case of 6 or 12 bottles
Barcode: 3 334 861 004 028

WINE PREPARATION

L'Arnaude White 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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