

# Vins Breban

**WHITE SPARKLING WINE BRUT BIO**

**LAURENT BREBAN**

**VARIETALS**

Ugni-Blanc – 80%; Colombard – 20%

**FLAVORS**

Laurent Breban white organic has a golden yellow color. Its nose is very fruity, pear- and quince- like. On the palate, it delivers freshness, fine bubbles, and elegant foam. Nice balance.

**ALLIANCE FOOD - WINE**

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

**PACKAGING**

Bottle Trequarty - Case of 6 or 12 bottles  
Barcode: 3 334 863 011 437

**WINE PREPARATION**

Laurent Breban White Brut BIO 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 60-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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