

Vins Breban

ROSÉ SPARKLING WINE BRUT

DUC DE RAYBAUD

VARIETAL

Grenache – 100%

FLAVORS

Duc de Raybaud rosé has a pale pink color. The nose is rich with notes red fruits. On the palate, it reveals strawberry aromas. Beautiful intensity with fine bubbles.

ALLIANCE FOOD – WINE

Sparkling rosé wine is an excellent aperitif. It nicely accompanies many types of fish dishes. Best to be served at a temperature of 8°C to 10°C.

PACKAGING

Champagne Bottle
Barcode: 3 334 861 004 776

WINE PREPARATION

Duc de Raybaud rose 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, the wine is then filtered and bottled. Finished wines rest on slats for 3 months before being marketed.



Les Vins Bréban, avenue de la Burlière - 83170 Brignoles - France

+33 4 94 69 37 55 - contact@vinsbreban.com - www.vins-breban.com

