

# *Vins Breban*

**ROSÉ SPARKLING WINE BRUT**

## **BARON DE SEILLAC**

### **VARIETAL**

Grenache – 100%

### **FLAVORS**

Baron de Seillac rosé has a pale petal pink color. Its nose is delightfully pleasing giving off fruity aromas of red fruits and strawberries. On the palate, it displays a nice intensity with fine bubbles. Good balance.

### **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**

Bottle Trequarty - Case of 6 or 12 bottles  
Barcode: 3 334 861 003 656

### **WINE PREPARATION**

Baron de Seillac Rosé 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 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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