

Vins Breban

WHITE SPARKLING WINE BRUT

BARON DE SEILLAC

FLAVORS

Ugni-Blanc - 80%; Colombard - 20%

DÉGUSTATION

Baron de Seillac white wine has a pale yellow color with light green reflections. Its nose is complex with delicious hints of exotic fruits: banana, pineapple, and passion fruit. On the palate, its mouth is rich with air bubbles.

ALLIANCE FOOD - WINE

Sparkling white Baron de Seillac 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: 3 334 861 003 649

WINE PREPARATION

Baron de Seillac 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 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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