

# *Vins Breban*

## **WHITE SPARKLING WINE BRUT**

## **CUVÉE LAURENT**

### **VARIETALS**

Ugni-Blanc – 80%; Colombard – 20%

### **FLAVORS**

Cuvée Laurent Brut has a pale color with light green reflections.  
Its nose is complex and gives off aromas evocative of exotic fruits like banana, pineapple, and passion fruit.  
On the palate, it is light, delicious and playful.

### **ALLIANCE FOOD - WINE**

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

### **PACKAGING**

Bottle Cuve Close - Case of 6 or 12 bottles  
Barcode: 3 334 861 011 436

### **WINE PREPARATION**

Cuvée Laurent 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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