

Vins Breban

WHITE SPARKLING WINE BRUT

DUC DE RAYBAUD

VARIETAL

Ugni Blanc – 80%, Colombard -20%

FLAVORS

Duc de Raybaud has a pale-yellow color with slightly green tints. The nose is complex with delicious aromas of exotic fruits: banana, pineapple, and passion fruit. The palate is very rich with airy bubbles.

ALLIANCE FOOD - WINE

Duc de Raybaud is an excellent aperitif wine. It is also to be appreciated throughout the meal, especially so with seasonal fish dishes. Best to be served at a temperature of 8° to 10°C.

PACKAGING

Bottle Champenoise - Case of 6 or 12 bottles
3 334 861 004 769

WINE PREPARATION

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



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