

# *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.



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