

Vins Breban

WHITE SPARKLING WINE SEMI-DRY

DUC DE RAYBAUD

VARIETALS

Ugni Blanc – 80%; Colombard – 20%

FLAVORS

Duc de Raybaud semi-dry has a gold yellow color.
The nose is intense with brioche notes.
On the palate, it displays aromas of candied fruits
underlined by hints of pear and brioche. 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
Barcode: 3 334 861 004 752

WINE PREPARATION

Duc de Raybaud semi-dry 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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