

# *Vins Breban*

**ROSÉ SPARKLING WINE BRUT**

**DUC DE RAYBAUD**

**VARIETAL**

Pinot Noir – 100%

**FLAVORS**

Duc de Raybaud Pinot Noir is pale pink in color with hints of fresh melons. Its nose is complex with fruits aromas as well as spicy. On the palate, it displays a pleasing light acidity with aromas of sour cherries. Fine foam. Wine is intense and elegant.

**ALLIANCE FOOD - WINE**

Duc de Raybaud rosé sparkling wine is an excellent aperitif. It can be also appreciated throughout a meal. Best to be served at a temperature of 8° to 10°C.

**PACKAGING**

Bottle Champenoise  
Barcode: 3 334 861 000 204

**WINE PREPARATION**

Duc de Raybaud Pinot Noir 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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