

# *Vins Breban*

**WHITE SPARKLING WINE BRUT**

**JACQUES PELVAS**

**VARIETALS**

Ugni-Blanc – 80%; Colombard – 20%

**FLAVORS**

Jacques Pelvas white wine has a thin yellow color with light green reflections. Its nose is complex with delicious aromas reminiscent of exotic fruits: banana, pineapple, and passion fruit. Brilliant, pleasing, foam.

**ALLIANCE FOOD - WINE**

Sparkling white Jacques Pelvas 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: 3 334 861 001 720

**WINE PREPARATION**

Jacques Pelvas 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.



Les Vins Bréban, avenue de la Burlière - 83170 Brignoles - France

+33 4 94 69 37 55 - [contact@vinsbreban.com](mailto:contact@vinsbreban.com) [www.vins-breban.com](http://www.vins-breban.com)