

# *Vins Breban*

**WHITE SPARKLING WINE BRUT**

**LAURENT BREBAN**

**VARIETALS**

Ugni-Blanc – 80%; Colombard – 20%

**FLAVORS**

Laurent Breban white wine has a pale yellow color with golden reflections. Very fresh floral nose with aromas of fresh white fruits. On the palate, it delivers tantalizing, fine and elegant bubbles. Nice balance.

**ALLIANCE FOOD - WINE**

Sparkling white Laurent Breban is an excellent aperitif wine.  
Best to be served at a temperature of 8° to 10°C.

**PACKAGING**

Bottle Trequarty - Case of 6 or 12 bottles  
Barcode: 3 334 862 011 438

**WINE PREPARATION**

Laurent Breban 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 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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