

# *Vins Breban*

**WHITE WINE PGI VAR**

**L'ARNAUDE**

**VARIETAL**

Rolle – 100%

**FLAVORS**

L'Arnaude white has a pale-yellow color.  
The nose is lively and aromatic, yielding scents of peaches,  
pineapples and delicate white flowers.  
On the palate, the wine is lively, supple with a nice freshness.

**ALLIANCE FOOD - WINE**

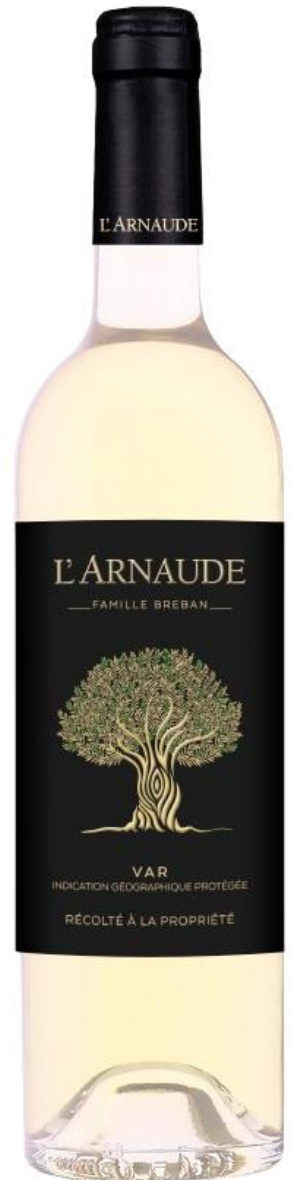
L'Arnaude white wine goes perfectly with fish and grilled meats.  
It will also be appreciated as an aperitif.  
Best to be served at a temperature of 8° to 10°C.

**PACKAGING**

Bottle Bordelaise seduction - Case of 6 or 12 bottles  
Barcode: 3 334 861 003 984

**WINE PREPARATION**

The white wine l'Arnaude is certified as PGI Var.  
Château L'Arnaude is located in Lorgues, in the heart of the Var.  
Surrounded by pines and cypresses, this 20-hectare vineyard  
offers views of the Moorish hills region. The plot harvest is  
carried out by hand and through mechanical means. Direct cold  
pressing. Grape varieties are blended after alcoholic  
fermentation in temperature-controlled stainless-steel vats.



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