

# *Vins Breban*

**ROSÉ WINE PGI MEDITERRANEAN**

## **BLEU RIVAGE**

### **VARIETALS**

Grenache - 70%; Cinsault - 30%

### **FLAVORS**

Bleu Rivage rosé has a pale candy pink color.  
The nose is elegant, with notes of citrus and red fruits.  
It possesses an expressive mouth.  
The wine is supple and fresh with good intensity.

### **ALLIANCE FOOD - WINE**

Bleu Rivage rosé is often appreciated as an aperitif.  
It goes perfectly with Provençal dishes featuring fish or grilled white meats. Best served at a temperature of 8° to 10°C.

### **PACKAGING**

Bottle bordelaise evolution  
Case of 6 or 12 bottles

### **WINE PREPARATION**

Bleu Rivage rosé wine is certified as IGP Mediterranean.  
The vineyard is located in the town of Saint-Maximin-la-Sainte-Baume. The estate currently covers 30 hectares. The altitude of the vineyard is between 360 and 420 meters.

The soil is predominantly clay-limestone in the valleys. For the plots located in the extension of the Sainte Victoire, the soil is composed of bauxite, sand, and marble.

Vinification is carried out using cooled grapes, then direct pressing, cold settling, filtration of the lees reincorporated into the must, fermentation under temperature control at 15-17 ° C with selected yeasts in order to provide wines with citrus aromas and white fruits.



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)