# Vins Breban

## **ROSÉ WINE APPELLATION CÔTES DE PROVENCE**

# **DOMAINE DE PARIS**

### **VARIETALS**

Grenache - 40%; Syrah - 30%; Cinsault - 20%; Carignan - 10%

### **FLAVORS**

Domaine de Paris wine has a pale pink color. The nose is floral, powdery, with aromas of red fruits. In the mouth, the red fruits come back, with a good length. Fine and elegant wine.

### **ALLIANCE FOOD - WINE**

Domaine de Paris rosé wine goes well with grilled fish or white meats.

It is also appreciated as an aperitif. Best to be served at a temperature of 8° to 10°C.

### **PACKAGING**

Bottle bordelaise Provence seduction - Case of 6 or 12 bottles Barcode: 3334861000068

### **WINE PREPARATION**

The vineyard is located in the towns of Gonfaron and Pignans, on the inside edge of the Massif des Maures.

It has been owned by the Brun family since 1900.

Soils of the 35-hectare vineyard are made up of clay, limestone, sandy alluvial types of Permian origin.

The Domaine de Paris rosé wine is produced and blended at a

modern winery with a state-of-the-art temperature control system. Production specifications have been developed and established by the House of Bréban. AOP Côtes de Provence rosé wines are usually described as fresh and powerful at the same time.





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