

# *Vins Breban*

**ROSÉ WINE PGI ALPES DE HAUTE PROVENCE**

**LOU PARAÏS**

**VARIETALS**

Grenache - 40%; Syrah - 40%; Cinsault - 20%

**FLAVORS**

Lou Paraïs rosé has a pale pink color. The nose is Muscat-like floral. On the palate, aromas of tangy red fruits dominate. The wine is supple and easy to drink. Nice balance.

**ALLIANCE FOOD - WINE**

Lou Paraïs rosé is a good aperitif. It also goes well with salads, quiches and raw vegetables. Best served at a temperature of 8° to 10°C.

**PACKAGING**

Bottle bordelaise evolution - Case of 6 or 12 bottles  
Barcode: 3 334 861 004 059

**WINE PREPARATION**

Lou Paraïs rosé is certified PGI Alpes de Haute Provence. The vineyards of this winery are planted mainly on dry slopes of Provence. Its viticulture respects the environment. Vinification is carried out using the latest methods and technology: cooled grapes, direct pressing, cold settling, fermentation at low temperatures and proper yeasts to assure fines aromas.



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