

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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