

Vins Breban

WHITE SPARKLING WINE SEMI-DRY

CUVÉE LAURENT

VARIETALS

Ugni-Blanc – 80%; Colombard – 20%

FLAVORS

Cuvée Laurent is a semi-dry sparkling wine with a golden yellow color. Its nose is intense with bright notes of ripe candied fruits. On the palate it is delightful, light bodied, and elegant. Displays good balance between sugar and acidity.

ALLIANCE FOOD - WINE

Cuvée Laurent sparkling is an excellent dessert wine.
Best to be served at a temperature of 8° to 10°C.

PACKAGING

Bottle Cuve Close - Case of 6 or 12 bottles
Barcode: 3 334 864 022 432

WINE PREPARATION

Cuvée Laurent White semi-dry is made from grapes grown at vineyards throughout the Var region. Wines produced are the result of close collaboration between growers, vintners, and Vins Bréban company. All wines are produced according to very rigorous standards and specifications established by Vins Bréban with its partners: determination of the harvest date, vinification at low temperature, and specific yeasting. The fruit of a second 30-day fermentation called "prize de mousse", the wine is then filtered and bottled. Finished wines rest on slats for 3 months before being marketed.



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