

## BARON DE BRÉBAN BRUT ROSÉ

Made in the Provence Region of France from 100% Grenache. Good mousse. Rich and sophisticated aromas of ripe fruits. Fine flavors of cherry, orange, strawberry and violet with a hint of vanilla, yeast and mineral. Fruity and light; easy sipping. Good sourness, high acidity, richness and a satisfying finish. Delicious dry rosé wine—the taste of Provençal sunshine in a bottle.

Produced from the Grenache grape, which is a traditional Provencal varietal. It is grown and cultivated in the vineyards of the Var department in the south of France. The Grenache grape imbues wines with the Rosé sparkling wine Baron de Bréban Brut Rosé is vinified in accordance with very strict specifications established by Vins Breban in cooperation with its partner-winemakers. The determination of the ideal date of harvest, careful vinification at low temperatures, and proper yeasting methods, each of which are clearly defined and carefully respected throughout the winemaking process enables one to obtain consistently fine and aromatic wines. Possessing good acidity and an ideal alcohol content, these wines are put through a secondary fermentation process, called "prise de mousse", which entails additional aging in tanks for up to 30 days, before final filtration and bottling. This specially elaborated and respected winemaking process has succeeded in the production of quality rosé sparkling Baron de Bréban Brut Rosé wines for generations.

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## Tasting Note:

## BARON DE BRÉBAN BRUT ROSÉ

100% Grenache. Good mousse; sophisticated aromas of ripe fruits; flavors of cherry, orange, strawberry & violet with a hint of vanilla, yeast & mineral; rich, fruity, light & rich; good sourness, high acidity & a satisfying finish.

## Shelf Talker:

