

Vin Mousseux

Mimi Brut Rosé

GRAPES VARIETIES

Grenache 100%

TERROIR

This sparkling wine is made from vines from the Var vineyard.

VINIFICATION

This sparkling wine is vinified in accordance to very strict specifications established by Les Vins Bréban in collaboration with its winemaking partners. Fruit of a second fermentation in vats during more than 30 days, called "Prise de mousse", this Brut Blanc de Blancs sparkling wine are then filtered and bottled before being marketed.

TASTING

Pale petal pink color. The nose is delicious with fruity aromas of red fruits and strawberries. On the palate, a nice intensity with fine bubbles. Nice balance.

FOOD & WINE

Best served at a temperature of 8 - 10°C. *Mimi brut Rosé* will be appreciated at the aperitif. Could be appreciated also with Japanese foods.

PACKAGING

Arbanne Bottle Cases of 6 or 12 bottles Gencod: 3 334 861 003 793

