



## **L'Opale de la Presqu'île** **Côtes de Provence** **Vins Breban**

*The Breban company is one of the last family owned company producing artisanal sparkling wines in the South of France. The grand-father, Raymond, started elaborating sparkling wine in his garage in 1942. He has then decided to add a full range of wines from Provence. Since that time, two generation have been managing the company with the same passion and philosophy for quality. Today, they are famous in France and all over the world for the quality of the wines of Provence and for their premium hand crafted sparkling wines.*



50% Grenache - 30% Grenache - 20% Cinsault



The wine benefits from a microclimate with a lot of sunny, dry and windy days. The limestone soil, limited in clay, contains numerous fragments of highly porous tuff, allowing the surface to heat up quickly following the first rays of sunlight. The grapes ripen to a good level with an optimum balance of sugar and acidity.



The vinification of rosés is a mix of both traditional and modern techniques: stripping, pressing and cool-steeping of the grapes, followed by bleeding the must that is fermented under controlled temperatures of 18°-20° in order to extract the maximum aroma.



No ageing.



Pale pink coloring with sparkles of gray ; deliciously refined nose of spring flowers ; mid-palate, floral notes continue with also a little lemon ; longevity in palate as well. Fresh wine, pleasant and fine.



Served between 45 and 50°F, The Opale de la Presqu'île de St Tropez goes well with any every day meal or simply on its own.



2013 88 Wine Spectator  
2012 90 Wine Spectator

