

Jacques Pelvas Sparkling Provence Brut

THE FACTS

COUNTRY: France

REGION: Provence

APPELLATION: Provence

CEPAGE: 80% Ugni Blanc, 20% Colombard

WINEMAKING: 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.

THE STORY

Jacques Pelvas wines are 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

PHILOSOPHY: 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 ADJECTIVES

AROMAS / FLAVORS: Its nose is complex with delicious aromas reminiscent of exotic fruits

MOUTHFEEL: In mouth, straight attack and a lot of freshness

THE SELLING POINTS

PAIRINGS: White sparkling wine Jacques Pelvas Brut makes an excellent aperitif. Best to be served at a tempera

