

BARON DE SEILLAC PROVENCE WHITE SPARKLING BRUT

WINEMAKER

Laurent Breban

WINE REGION

Provence (Var)



STORY 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 generations 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 their Provence wines and their premium hand crafted sparkling wines.

VINEYARD Baron de Seillac brut is issued from a blend of Ugni-blanc and Colombard, grown in the South-West and South-East of France. Those two grapes varieties have a great aromatic potential.

VINIFICATION The Ugni Blanc and Colombard are vinified separately in stainless steel tanks, and then assembled into a blend of great aromatic potential. Secondary fermentation then takes place, also known as “Head Taking”. The Brut Blanc de Blanc is filtered prior to bottling.

QUICK FACTS

VARIETY

80% Ugni Blanc

20% Colombard

OTHER WINES FROM THIS ESTATE

Brut Rose

TASTING NOTES Very pale yellow colour with green glints; complex nose with delicious bouquets of citrus fruits (lemon and grapefruit), of fruits (peaches) and, small white flowers. In mouth, straight attack and a lot of freshness; a very harmonious wine with good persistence.

FOOD PAIRING An ideal companion for shellfish, lobster or crab. Serve Chilled.

