

Jacques Pelvas Sparkling Provence Brut Rose

THE FACTS

COUNTRY: France

REGION: Provence

APPELLATION: Provence

CEPAGE: 100% Grenache

WINEMAKING: The determination of the appropriated date of harvest, careful vinification at low temperatures, and 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 model alcohol content, these wines are put through a secondary fermentation process, which entails additional aging in tanks for up to 30 days, before final filtration and bottling.

ALCOHOL BY VOLUME: 11.5%

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

OVERALL: Delightful balance

AROMAS / FLAVORS: Its nose is rich with fruity aromas and hints of red fruits and strawberries

MOUTHFEEL: On the palate it displays nice intensity with fine bubbles.

THE SELLING POINTS

PAIRINGS: It nicely accompanies many types of Asian entrees, fish dishes such as Japanese style sushi

