



**Grape variety:** Pinot Noir

**Wine Type:** Brut Roses

**Wine region:** Moldavia

**Appellation of Origin:** Controlled Designation of Origin " Huși "

**Recommended serving temperature:** 6-8°C

**Alcohol %:** 12.8

**Total acidity (g/l):** 7

**Residual Sugar (g/l):** 12



DOMENIILE  
**AVEREȘTI**

## Briant Roze, Brut Quality Sparkling Wine, 0.75 l - DOC Huși

Huși Vineyard | 2023

### Range Description

Perfected at Averesti Domains, Briant is a splendid sparkling wine crafted for extraordinary events - offering a wine as wonderful as you are.

### Grape harvest

The grapes are hand-harvested at technological maturity, with a sugar content of 170-180 g/l. The secondary fermentation is controlled and carried out in pressurized stainless steel tanks, with selected yeasts, which highlights the vibrant acidity and characteristic fresh aromas.

### Vinification

The sparkling wine was produced in two distinct stages. In the first stage, the base wine was obtained from the French Pinot Noir grape variety. In the second stage, the actual production of the sparkling wine takes place. For this, the vinification mixture consisting of the base wine, the yeast of selected yeasts and sugars is prepared. The primary fermentation took place in a controlled manner in terms of the kinetics of the process, following the complete fermentation of the sugars. The second fermentation took place in pressurized stainless steel tanks, over a period of 6 weeks. Subsequently, the wine was cooled and kept in the tank for the integration of carbon dioxide until the product was filtered before isobaric bottling. During this period, the fine yeast resulting from the fermentation process was maintained in the wine mass by periodic stirring. (Batonage)

### Wine philosophy

Briant Rosé Brut is a remarkable sparkling wine, skillfully created at Domeniile Averesti, which combines tradition, innovation and the unique terroir of the Huși region. With a vibrant and elegant character, this sparkling wine brings together freshness and complexity, offering a refined experience, perfect for special moments. Briant Rosé Brut is not just a wine, but a special choice, transforming every moment into a special occasion.

### Tasting notes

A vibrant pink wine with delicate reflections that attracts attention with its complex and refined bouquet of red fruits, such as raspberries and strawberries, complemented by floral nuances of rose. The taste is fresh and balanced, with a refreshing acidity and a velvety texture, which ends with an elegant and persistent finish. The fine and persistent perlage adds a delicate effervescence, amplifying the freshness and refinement of the wine.

### Culinary associations

It goes well with seafood, chicken or turkey salads, smoked fish appetizers or fresh cheese-based dishes.

**BRIANT: Wines for Unique Events!**



Grape variety:

Wine Type: Brut

Wine region: Moldavia

Appellation of Origin: Controlled Designation of Origin " Huși "

Recommended serving temperature: 6-8°C

Alcohol %: 12

Total acidity (g/l): 6.4

Residual Sugar (g/l): 12



DOMENIILE  
AVEREȘTI

## Briant Alb, Quality Brut Sparkling Wine, 0.75 l - DOC Huși

Huși Vineyard | 2023

### Range Description

Perfected at Averești Domains, Briant is a splendid sparkling wine crafted for extraordinary events - offering a wine as wonderful as you are.

### Grape harvest

The grapes are hand-harvested at technological maturity, with a sugar content of 170-180 g/l. The secondary fermentation is controlled and carried out in pressurized stainless steel tanks, with selected yeasts, which highlights the vibrant acidity and characteristic fresh aromas.

### Vinification

The sparkling wine was produced in two distinct stages. In the first stage, the base wine was obtained from the French Pinot Noir grape variety. In the second stage, the actual production of the sparkling wine takes place. For this, the vinification mixture consisting of the base wine, the yeast of selected yeasts and sugars is prepared. The primary fermentation took place in a controlled manner in terms of the kinetics of the process, following the complete fermentation of the sugars. The second fermentation took place in pressurized stainless steel tanks, over a period of 6 weeks. Subsequently, the wine was cooled and kept in the tank for the integration of carbon dioxide until the product was filtered before isobaric bottling. During this period, the fine yeast resulting from the fermentation process was maintained in the wine mass by periodic stirring. (Batonage)

### Wine philosophy

Briant Alb - Brut White Sparkling Wine reflects the craftsmanship of Averești Domaines wines and the unique terroir of Huși region. This sparkling wine excels in elegance and freshness, offering remarkable complexity. Briant Brut White is not just a wine, but a refined choice, perfect for any special occasion, transforming every moment into a memorable experience.

### Tasting notes

Straw yellow wine with bright golden reflections, impresses with its expressive bouquet of citrus and white flowers. The taste is fresh and refined, with vibrant acidity and a velvety texture, enveloped by a long and delicate finish. The fine and persistent perlage intensifies the freshness of the wine.

### Culinary associations

It goes perfectly with dishes such as grilled fish, seafood salad, cheeses (Gouda) and duck breast. For dessert, it is delicious with peach tarts or lemon mousse.

**Briant – Elegance that gives every moment a touch of celebration.**