# FRENCH ROSÉ

AOC Bordeaux Rosé



80 % Merlot

20 % Cabernet Sauvignon

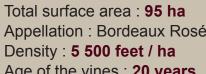
Annual potential: 10 000 bottles / year

Alcoholic strength: 12 % Vol.

Yield: 52 hl / ha

### THE VINEYARD

BORDEAUX



Soil: Clay-Limestone & Clay-Silt Sustainable farming - Biodiversity Presence of **Hedges** and **Fallow Land** 

## Appellation: Bordeaux Rosé Age of the vines: 20 years

## TASTING COMMENTS



« The French Rosé has a red fruit flavour with amylic notes. This wine combines taste and freshness thanks to its good acidity.»

- Winemaker's commentary -



- → Direct pressing
- → Placing in temperature-controlled stainless steel tanks

VINIFICATION

- → Racking
- → Alcoholic fermentation
- → Maintaining the temperature below 10°C
- → Bottling



French Rosé

## **FOOD PAIRING**

This Rosé wine can be enjoyed as an aperitif. It can also match perfectly with white fish or white meat.



Open the wine: Just before tasting



Ideal temperature : 5 and 7 degrees

