







# «LE VEGGIE»

#### **ENTRE-DEUX-MERS**

### **BORDEAUX ROUGE**

STRAIGHT AND ELEGANT WINE, WITH A FRUITY BOUQUET

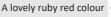
Cépages: 50% Merlot; 50% Cabernet Sauvignon

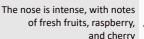
Soil: Clay-Limestone



**Vinification**: Harvesting the grapes at the optimum of their aromatic

maturity; maceration at higher temperature (30°C); ageing in stainless steel or concrete tank.





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The attack on the palate is supple and silky. The wine is voluptuous.



with fullness. Serving between 16 and 18 °C,



with summer meals and vegetable



FRESH WINE, WITH CITRUS NOTES



Cépages: 55% Sauvignon gris; 25% Sauvignon blanc; 20% Sémillon



Soil: Clay-Limestone



Vinification: Harvesting the grapes at the optimum of their aromatic maturity; cold stabilization; maturing on the lees during 3 months to obtain aromas and rounded taste.



With a clear and bright colour.



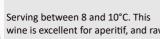
The nose is intense, with notes of citrus fruit and litchi.



The mouth is bold with a nice body, giving a lively and supple wine.



wine is excellent for aperitif, and raw vegetables







## **BORDEAUX ROSÉ**

FRESH AND VIVID WINE, WITH WHITE-FLESHED FRUITS AND CITRUSES AROMAS



Cépages: 95% Cabernet sauvignon; 5% Merlot



Soil: Clay-Limestone



Vinification: Harvesting the grapes at the optimum of their aromatic maturity; pressing with selection of must; thermo-regulated alcoholic fermentation at a lower temperature.



Beautiful clear colour. (0)



White-fleshed fruits and citruses aromas on the nose



The attack on the palate is lively and fresh.



Serving between 8 and 10°C. This wine is excellent with raw vegetables.







