

ROSÉ

DESIGNATION OF ORIGIN BORDEAUX ROSÉ
VINTAGE 2025

GRAPE VARIETIES

35% Merlot
30% Cabernet Franc
25% Cabernet Sauvignon
10% Petit Verdot

VINES

Some of the grapes used to produce the rosé come from vines that have not been trimmed which results in more lustrous and stress-free plants.

SOILS

A blend of calcareous-clay, clayey-gravelly and clayey-siliceous soils

VINIFICATION

Cold maceration before pressing. Low temperature fermentation by wild yeasts to keep terroir characteristics.

TASTING

This wine is both floral and fruity, beautifully full-bodied with a roundness on the palate. The finish is long and slightly vinous. A perfectly structured wine.

FOOD - WINE PAIRINGS

This is truly a wine destined for aperitifs or accompanying cold meats and cold dishes. It's typically a summer wine that can be unashamedly enjoyed all year round. A gourmet and gastronomic rosé.

