

ROSÉ DE PRESSÉE

TERROIR

Region: South-West (France)

Appellation: Côtes-de-Gascogne

Soil: Limestone clay

Yield: 70 hl/ha

WINE

Blend: 1/3 Cabernet Sauvignon, 1/3 Merlot, 1/3 Syrah

Alcohol: 12,5%

Residual sugars: <2g/L

VINIFICATION: Very short skin maceration, black grapes directly pressed with inert gas, juice fermented like a white wine, delicate colour & aromas.

TASTING NOTES

A fresh, fruity and delicate rosé, with aromas of grapefruit, strawberry and a hint of spice.

To be drunk within 2 years

PAIRING

A cherry tomato and burrata tatin, grilled mackerel, caramelized pork ribs, and a strawberry/tomato/basil gazpacho

PACKAGING

Cork or screwcap. 6-bottles box upright

Euro pallet: 4 x 25 boxes = 600 bottles

VMF pallet: 5 x 28 boxes = 840 bottles

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