

ROSÉ 2017

Appellation: BORDEAUX ROSÉ

Grape Variety: 50% Merlot, 50% Malbec

Terroir: Clay over Limestone

Vineyard: Certified Agriculture Biologique and EU Organic



Winemakers:

- Alfred Pantarotto - Vigneron for 35 years
- Caroline Fleur - Consulting Oenologist

Climate: Warm temperatures during spring led to quick growth until frost occurred at the end of April. Crop losses were limited at our elevation; yield and grape ripeness were satisfying due to a dry and sunny summer.

Vinification & Ageing: Harvested in early September 2017. Direct pressing. Cold stabilization for 3 days after settling. Fermentation 15 days at 16°C. Aged 6 months in stainless steel tanks.

Bottling: March 2018

Tasting Notes: A bright pale pink color, with notes of strawberry and rose. Its crisp and refreshing acidity balances its fruity aromas.



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