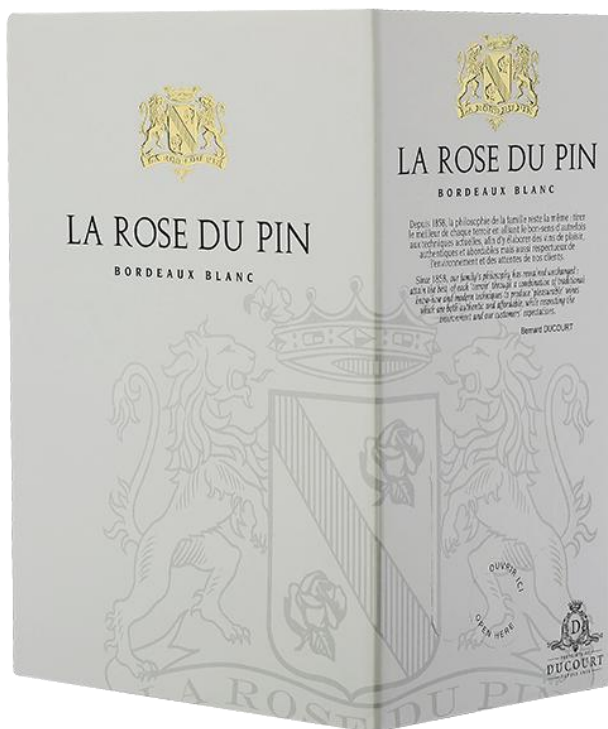




LA ROSE DU PIN

BORDEAUX BLANC

When we took the gamble in 1977 to package our first wine using the Bag-in-Box (BIB) system to send to Germany, everyone in Bordeaux thought we were mad. Today, BIB is very popular and we have gained a lot of experience in using this kind of packaging



THE MAIN ADVANTAGES OF THE BIB

Better preservation : BIB allows people to store the wine in a vacuum, and without contact with the light. The wine can therefore be kept for several months after opening.

Good value : BIB is more economical than bottling, so the price is lower and the quality remains the same.

Practicality : Easy to transport, the BIB is also stronger than bottles and easier to store.

Ecological : Transport costs are reduced. With the same volume, a BIB produces much less waste than bottles and is 100% recyclable.

VINEYARD

Region : Bordeaux, Entre-Deux-Mers, France

Soil type : Loamy-clay

Grape varieties :

Sauvignon, Semillon

Vineyard management :

Guyot pruning, de-budding, thinning out leaves, green harvest, sustainable agriculture

Vineyard manager : Philippe Ducourt

THE WINE

Harvest : Machine harvesting in the cool, early morning

Maceration : Skin-contact maceration for several hours, depending on ripeness, and pressing

Fermentation : Beginning of the cold-alcoholic fermentation (12°C) then an increase in temperature to finish the fermentation at 20°C

Ageing : Ageing on lees in thermo-regulated stainless steel vats

Annual production : 40 000 Bag-in-Box

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Bright pale yellow

Nose : Fruity with citrus and floral aromas

Mouth : A firm attack, followed by richness and balance with citrus zest. Nice freshness

Food pairings : Aperitif, fish, seafood