



LA ROSE SAINT-GERMAIN

BORDEAUX ROSÉ



The “La Rose Saint-Germain” name comes directly from its location spread between an hamlet called “A La Rose” and the remains of Saint-Germain de Campet’s church dating back to the 11th century. Here we are in the heart of Entre-Deux-Mers region where visitors can enjoy a unique view of bucolic landscapes between vineyards, woods and fields which follow the gentle hills.

VINEYARD

Region : Bordeaux, Entre-Deux-Mers, France

Surface area : 4 hectares

Soil type : Loamy-clay

Grape varieties : Merlot, Cabernet Sauvignon

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

Average annual production : 29 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Bright pink cherry hue

Nose : Delicate red-berry and floral aromas

Mouth : A firm attack, silky with a touch of forest fruit. Soft, harmonious finish

Food pairings : Aperitif, charcuterie, fish, pizza, poultry

Exclusive distribution by Vins de Crus.