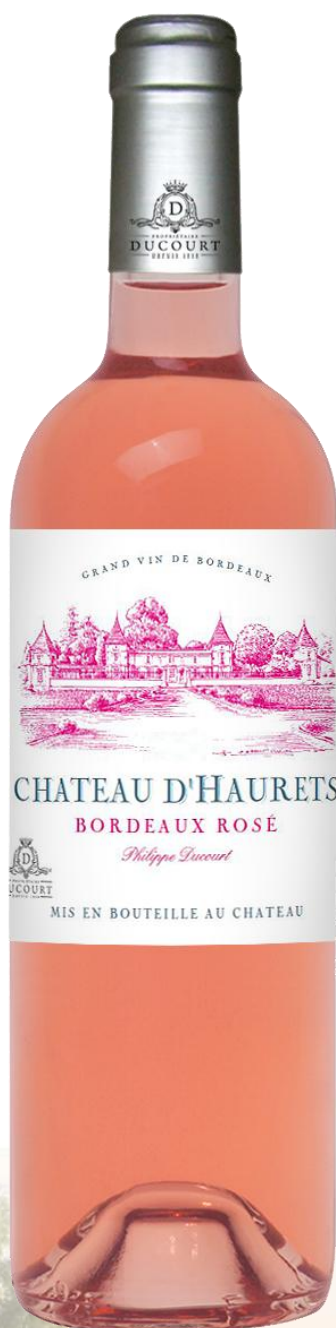




# CHATEAU D'HAURETS

BORDEAUX ROSÉ



This building, once a modest farm, was converted into a chartreuse in the 18<sup>th</sup> Century when it was acquired by a notable Swede. In 1983, this château is bought by our grandparents, Henri and Simone, and becomes their home. It's the place where our family and friends gather together for all occasions. The château breathes joy and good living, just like the wines that are produced here.

## VINEYARD

**Region :** Bordeaux, Entre-Deux-Mers, France

**Surface area :** 2 hectares

**Soil type :** Clay-limestone

**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 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 :** 15 000 bottles

**Oenologist :** Jérémy Ducourt

## TASTING NOTES

**Colour :** Striking pink cherry hue

**Nose :** Aromas of raspberry and other red berries, with delicate floral notes

**Mouth :** Fruity, light and elegant

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