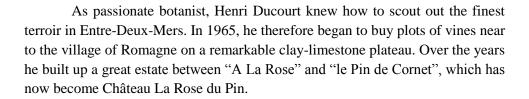


## CHATEAU LA ROSE DU PIN

## BORDEAUX SUPÉRIEUR ROUGE





Region: Bordeaux, Entre-Deux-Mers, France

Surface area: 49 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: Pre-fermentation cold maceration of 24 to 48 hours

Fermentation: Alcoholic fermentation in thermo-regulated stainless steel vats at around 26°C then a gentle vatting for 3 weeks at 30°C. Running off and pressing, separation of the press and free-run juice. Malolactic fermentation in thermo-regulated stainless steel vats at around 18°C

Ageing: Ageing in oak barrels and stainless steel vats. Ageing in oak for 12 months. Bottling then ageing in our cellars for at least 12 more months.

Average annual production: 72 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour: Dark red with purplish tints

Nose: Intense and to-the-point, a harmonious blend of blueberry and smoky,

toasted wood, and a hint of menthol

Mouth: A round attack, great vibrancy with tannic structure. Nicely full-bodied, concentrated, with ripe fruit and roasted coffee aromas. A long, elegant finish Food pairings: Sauce-based dishes, charcuterie, red meat, white meat, cheeses

