



# Briot

BORDEAUX ROSÉ



Imagine a public footpath passing through woods that are perfect for hunting and foraging, a lake with a few fishermen, and of course vines covering the gentle slopes to complete this idyllic countryside scene. This is a peaceful haven at the centre of Entre-Deux-Mers, carefully looked after by the Ducourt family since 1980.

## VINEYARD

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

**Surface area :** 14 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

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**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 :** 30 000 bottles

**Oenologist :** Jérémy Ducourt

## TASTING NOTES

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**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