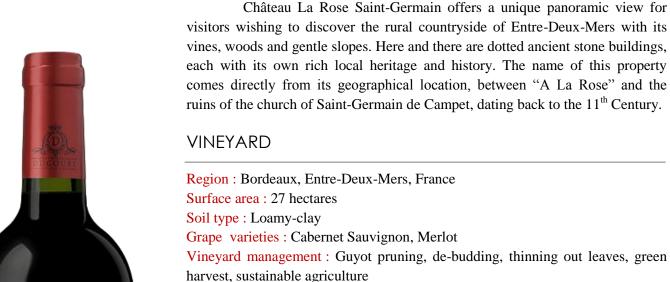


CHÂTEAU LA ROSE SAINT-GERMAIN

BORDEAUX ROUGE



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

Average annual production: 198 000 bottles

Oenologist: Jérémy Ducourt

TASTING NOTES

Colour: Dark ruby

Nose: Ripe fruit and spices, with toasted notes

Mouth: Elegant tannic structure, full-bodied and balanced. A long, fruit-driven

finish

Food pairings: Charcuterie, tapas, red meat, white meat, cheeses

Exclusive distribution by Vins de Crus.

