



TRADITION ROSÉ



GRAPE VARIETIES 60% Merlot & 40% Cabernet Sauvignon

APPELLATION AOP Bergerac Rosé

CELLARING POTENTIAL 2/3 years

VINIFICATION

The grapes were mechanically harvested. This wine is made by direct pressing, a technique that involves pressing the grapes directly without prior maceration. Pressing is very slow and the skins have time to give the juice a fine pink colour. The juice is then immediately cold fermented to preserve the fruit aromas.

TASTING NOTES

A delicious pale pink rosé wine, rich in red fruit aromas and perfectly balanced. Pairs well with aperitifs or light dishes.