





BORDEAUX ROSÉ

Valentine's rosé is synonymous to tenderness, crunchy red berries and a lot of indulgence. The secret of this delicacy comes from its winemaking process: a rosé from the first pressing of our best Cabernet

Sauvignon. Modern, fresh and delicious!

AOC: Bordeaux rosé

Superficy: 0.5ha Density: 48hl/ha

Pruning: Guyot Double

Sol: Clay and gravel ridges

Avergae vine age: 40 years old

Farming: Sustainable farming with carefully managed soil

and enherbed rows.

Blend: 100% cabernet sauvignon

USP : Single plot

Harvest: hand-picked

Pressed rose. Cold fermentation for 40 days at low temperature. Maturing in stainless steel tanks with lees

stirring.

Cases of 6

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