



TECHNICAL SHEET

region: Bordeaux
appellation: AOC Bordeaux
cuvée: le rosée des Arras
colour: pink
vintage: 2016
% alcohol: 13,5 %
bottle size: 75 ML

This lively wine has been part of our range for more than 30 years. Elaborated every year with our Cabernets, we wish it dry, round and refreshing to pair your summer dishes.



TERROIR

soil: clay and limestone
location: on top of the Dordogne river bank
plantation density: 5500 vines/ hectare
average vine' age: 50 years
grape varieties: Cabernet franc



TECHNICAL DATA

harvest: machine
aging: in S/S tank
bottling: december 2016
production: 2000 bottles + BIB



TASTING

colour: light pink
nose: fruity and fresh with a touch of grapefruit
taste: dry with a lively acidity that is refreshing to drink



SERVING SUGGESTIONS

to serve: 8-10°C
food pairing: will go well with BBQ, summer salade
to drink: now and up to 2 years after bottling to enjoy its acidity