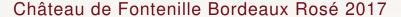


GRAND VIN DE BORDEAUX



PRODUCER PROFILE

Estate owned by: Stephane Defraine Winemaker: Stephane Defraine Total acreage under vine: 123 Estate founded: 1989 Winery production: 20,000 Bottles Region: Bordeaux Country: France



WINE DESCRIPTION

The Cabernet Franc grapes used in the making of the Bordeaux Rosé are picked from the vines in the cool of the early morning hours to preserve their freshness.

Gentle pressing and a brief maceration period yield the wine's delicate hue, while stainless steel fermentation at a cool temperature preserves freshness of fruit and bright acidity. Following just a few months in tank, Bordeaux Rosé is ready for bottling, and of course drinking!

TASTING NOTES

This rosé shows the classic pale pink hue associated with fine French rosé wine. On the nose, the wine is fresh and delightful, showcasing boyant aromas of raspberry and grapefruit together with fresh cut flowers. Showing balance and finesse on the palate, it is light in body and mineral in character. A clean and citrusy finish leaves the palate ready for another sip.

FOOD PAIRING

This attractive and trendy rosé is going to be a must for your aperitifs. It's superb with salads, couscous, stuffed tomatoes, sushi. Ideal for any relaxing moment.

VINEYARD & PRODUCTION INFO

Vineyard size:

Soil composition: Sand and Gravel Training method: Palissage Droit Elevation: 380 feet Vines/acre: 2000 Yield/acre: 2.6 tons Year vineyard planted: 1983 Harvest time: September First vintage of this wine: 2013 Bottles produced of this wine: 20.000 Certified Vineyards: ΑII

ISO 14001 Certified Organizations:

WINEMAKING & AGING

Varietal composition: 70% Cabernet Franc, 20% Merlot, 10% Cabernet

Sauvignon

Stainless steel tanks Fermentation container:

Fermentation temperature: 61 °F

Stainless steel tanks Type of aging container:

15,000 L Size of aging container: Length of aging before bottling: 4 months Total SO2: 17 mg/L

ANALYTICAL DATA

Alcohol: 12% pH level: 3.4 Residual sugar: 1.4 g/L Acidity: 4 g/L Dry extract: 18 g/L

