



**CHATEAU DE FONTENILLE**  
GRAND VIN DE BORDEAUX



### PRODUCER PROFILE

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

## Château de Fontenille Bordeaux Rosé 2017

### 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:	10
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:	All
Certified Organizations:	ISO 14001

### WINEMAKING & AGING

Varietal composition:	70% Cabernet Franc, 20% Merlot, 10% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Fermentation temperature:	61 °F
Type of aging container:	Stainless steel tanks
Size of aging container:	15,000 L
Length of aging before bottling:	4 months
Total SO <sub>2</sub> :	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