

DE FONTENILLE Bordeaux Rose Stephone Defraine MIS EN BOUTEILLE AU CHÂTEAU

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

Château de Fontenille Bordeaux Rosé 2019

WINE DESCRIPTION

The Cabernet Sauvignon and 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 has a light and clear color, it is fresh and delightful with a fine nose where fruity aromas of raspberry and grapefruit are intermingled with delicate floral scents. Mineral and well-balanced, it finishes with pleasant citrus fruit notes.

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:

Certified Organizations: ISO 14001 HEV3

WINEMAKING & AGING

Varietal composition: 70% Cabernet Sauvignon, 30% Cabernet Franc

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

ANALYTICAL DATA

Alcohol: 12%

