



Les Devants de la Bonnelière – Rosé

This Cabernet Franc comes from grapes grown in clay-limestone plots creating a lively wine. It is picked to preserve freshness and produces a fruity and complex wine.

Cold vinification accentuates its aromas. It should be enjoyed when young.

Origin:

Surface area: 1 ha in a single plot

Age of the vines: 50 years

Soil: clay-limestone

Location: in front of the estate, in the *commune* of La Roche Clermault

Yield: 40 hl/ha

Winemaking:

This rosé is produced using two methods: the direct pressing of grapes from one part of the plot and a 12-hour maceration of the grapes from the rest of the plot, in order to obtain smoothness and aromatic power.

The fermentation takes place at low temperature and, due to the use of indigenous yeasts, without any winemaking inputs.

The short ageing in vat creates a fresh, fruit-forward and very lively rosé!

Total SO₂: 35mg/L

Tasting notes:

Appearance: salmon pink.

Nose: rich and complex, intensely fruity with aromas of strawberries and raspberries.

Palate: lovely thirst-quenching freshness with good length.

Serving recommendations:

Serve at around 9°C.

Perfect with raw vegetables (*crudités*), cold pork cuts and spicy dishes. Can be kept for 2 years.