



ROSÉ DE CASTAGNAC

Grape variety: Merlot

Area: 1 hectare

AOC: Bordeaux rosé

Annual production: 10 000 bottles (75cl)

City: Villegouge

Geology: Clay and limestone




Pruning: Guyot double

Harvest: Mechanical

Vinification and aging: Pressed rosé, traditional vinification in stainless steel vats, tangential filtration

Specificities: In the heart of the Bordeaux region, we produce this rosé with floral and fruity notes supported by a very nice freshness. A real delicacy of Merlot to accompany your aperitifs with tapenade or fresh goat cheese as well as your grilled fish planchas.

Tasting :

-  : Deep rosé
-  : Exotic fruity notes, apricot
-  : Freshness and delicacy

Food pairing : Fish planchas, Aperitif, Salads

