

## AOC BORDEAUX ROSÉ

“ With this AOC Bordeaux Rosé, Maison Castel illustrates its passion for tradition and French savoir-faire in a key appellation. Intensely expressive with notes of red fruit and citrus. »

Cédric Jenin - Winemaker



Residual sugars 2g/L



### AN ELEGANT BLEND

Bordeaux is undoubtedly one of France's most famous wine-growing regions. Red grape varieties are mostly grown here, cabernet sauvignon, cabernet franc...to make red wine but also a very pleasant Rosé !



### MAISON CASTEL KNOW-HOW

Working with their long-term partners, the Maison Castel team selects the appellation's best quality vineyards to create this outstanding wine. The oenologists monitor the parcels following strict specifications to ensure that the fruit reaches optimum ripeness. Harvest is done early in the morning to preserve grapes from oxidation. As for the vinification, it is a direct pressing, with devatting of 24 hours, cold stalling of the musts for 1 to 2 weeks to concentrate a maximum of aromatic precursors. Alcoholic fermentation at low temperature then aging on fine lees for 2 to 3 months.



Pale rose robe



Red fruits nose  
combining finesse



Concentrated and fruit-driven



White meat, fish and shellfish, fruit desserts. The ideal pairing would be stuffed pepper with shrimps



Serve at 8-10°C



Can be aged for up to 1 year



VEGAN - FRIENDLY

