



PUYFROMAGE ROSÉ

Specification sheet – vintage 2016

Appellation : Bordeaux Rosé

Soil composition : clay and limestone, limestone bedrock

Grape varieties : 50% Merlot
50% Cabernet Sauvignon

Growing techniques : Double guyot pruning, grass covered ground under control, phytosanitary protection by sustainable treatments, mechanical harvest, sorting upon the reception.

Vinification : at low temperature to preserve the aromas and the freshness of the fruit.

TASTING NOTES – APRIL 2017

Colour of light coral with a bright salmon reflection.

Nose subtle and elegant, dominated by exotic fruit aromas with hints of pineapple and passion fruit.

Mouth ample, gourmand, soft and silky, rich in exotic fruit flavours mixed with citrus fruit, with a pleasant touch of acidity on the finish.

PAIRING SUGGESTIONS

Wine for aperitif and summer meals: barbecues, salads, cheese, desserts...

Everything is allowed!

To be served cool (9 à 11°C)



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