



PUYFROMAGE ROSÉ

Specification sheet – vintage 2017

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 2018

Brilliant, pink pale **color**.

Fruity **nose**, with a blend of aromas of strawberries and pears, extended by a lemony touch.

Mouth ample, generous of fruity flavours carried by a good length and relieved by a hint of citrus that leaves a lovely freshness in final.

PAIRING SUGGESTIONS

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

Everything is allowed!

To be served cool (9 à 11°C)



Château Puyfromage - 33570 Saint-Cibard – France

Tel : +33(0)5 57 41 06 53 Fax : +33(0)5 57 46 59 26

E-mail : contact@puyfromage.fr - www.puyfromage.fr