

# Puyfromage Rosé

Vintage 2022



### Vineyard management:

Sustainable viticulture and development of biodiversity.

### Tasting Notes:

Pretty pale salmon to rose petal hue with silver glint and beautiful shine.

Elegant nose, open on notes of strawberry, blackcurrant, blueberry then citrus fruits, orange zest with a hint of lemon.

The attack is fresh then gives way to a smooth and pleasant volume in the mouth. The palette of aromas oscillates between red fruits and citrus fruits.

The finish is long, fruity, fresh and balanced.

**Appellation :** Bordeaux Rosé

**Soil composition :** clay and limestone

**Grape varieties :** 80% Cabernet Franc,  
20% Merlot

### Vinification :

Draining and pressing after skin maceration for about ten hours. Cold settling then alcoholic fermentation at low temperature in order to preserve all the freshness of the fruit and the aromas.

### Pairing suggestions :

For a convivial and a festive meals.

Wine for aperitif, as an accompaniment to exotic cuisine and summer meals: barbecues, salads, cheese, desserts...

Everything is allowed!

To be served cool ( 8 to 10°C)

