



Puyfromage Rosé

Vintage 2023



Vineyard management:

Sustainable viticulture and development of biodiversity.

Tasting Notes:

The pale color with nuances between peach and melon.

The nose opens with aromas of yellow and white fruits (pear, mirabelle plum), enhanced by notes of citrus then floral nuances of rose and linden.

The attack is dense and fleshy. Crunchy in the mid-palate, velvety and nicely balanced.

Long and pleasant finish with aromas of pear and apricot.

Appellation : Bordeaux Rosé

Soil composition : clay and limestone

Grape varieties : 55% Cabernet Sauvignon
27% Merlot
18% Cabernet Franc

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)

