

# Puyfromage Rosé

Vintage 2024

ORGANIC WINE



## Vineyard management:

Organic farming and development of biodiversity.

## Tasting Notes:

Bright, pale color with rose gold highlights. On the nose, intense notes of citrus and candied fruit evolve into more pastry-like aromas, notably lemon cream. There remains a beautiful aromatic persistence. On the palate, the attack is round and velvety, supported by an elegant liveliness that accompanies the wine's length with notes of small red fruits (blackcurrant) and toasted almonds.

**Appellation :** Bordeaux Rosé

**Soil composition :** clay and limestone

**Grape varieties :** 100 % Merlot

## Vinification :

Draining and pressing after skin maceration for one to two 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)

