

# histoire de vin

## Rose CÔTES DE GASCOGNE



### PINK

Côtes de Gascogne

Rosé Appellation

A lively and delicate wine!

Gascony opens up to you like a garden...
ROSE coveted for its simple beauty; here it exudes
aromas of red fruits (raspberry, currant).
A pleasure side, a carefree air amplified by its
lightness, its freshness. ROSE is the perfect summer
wine that can make any aperitif even better with its
liveliness and lovely fruitiness. It also has its place in
summer, Italian, spicy, exotic cuisine....

10°C-12°C / Friendly wine to drink young and served

#### Harvest ...

It is a wine made mainly from Cabernet Sauvignon They are done at the end of September to favor fruit and freshness.

# The alcoholic fermentation...

It ferments in thermo-regulated vats at low temperature to obtain a fresh and fruity wine. After fermentation, the wine is racked, filtered and bottled at the end of winter. Fruity, it has aromas of very fresh red berries: raspberry, currant...

#### $The\ pressing...$

As soon as they are harvested, the grapes are de-stemmed and crushed, then put in the pneumatic press.

The pressing is soft and long to avoid any oxidation and to preserve the aromas.

#### $The \ settling...$

The must is decanted by the cold in order to preserve a maximum of fruity aromas