

Rosé 2014

Character: Here is the pale rosé, which was missing in our range of wines!

With 20 years of experience in the production of Bordeaux Clairet (4 times TOP VIN de Bordeaux wine, *coup de coeur* in Guide Hachette), it was easy to find the right recipes to develop a charming rosé.

The first vintage (2010) was a great success. The 2011 vintage will delight the palates even more! This is a delicate wine, with aromas of wild strawberries and a lovely touch of pink grapefruit. The palate is very balanced, crisp, fresh, quite full-bodied for a rosé, and lasts in the mouth!

Best served with: Perfect as an aperitif or with charcuteries, seafood, paellas, barbecue or spicy dishes.

Appellation d'origine Contrôlée Bordeaux Rosé

At last a full-bodied rosé!

Winemaking: As for the Clairet, we decided to harvest the grapes before maturation to have a reasonably high degree of alcohol and a nice freshness. All the harvest is hand selected on a conveyor at the entrance of the cellar. Then the grapes are directly pressed and sent in a state of the art pneumatic press where juices are extracted with care and protected from oxidation.

Grapes: 60 % Cabernet Franc, 40 % Cabernet Sauvignon.

Packaging: Cases of 6 bottles of 0,75 L. Cases of 24 bottles of 0,375 L.

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Life is too short to drink bad wine!

