

CHÂTEAU DE L'AUBRADE

BORDEAUX ROSE

«Gourmet, wine of conviviality that we drink with friends during moment of relaxation. The nose reveals note of red fruits. The palate silky, well balanced between freshness and sweetness stretches on a long and persistent finish»

Technical Informations

Grapes : 100% Malbec

Appellation : Bordeaux

Elaboration: Pick up the grape early morning and direct pressing. Start of alcoholic fermentation at 12 °C then rise in temperature for an end of fermentation at 20 °C.

Tasting: Color : Brillant cherry pink

Nose : Intense aromas of cherry with delicate floral notes

Palate : Frank attack, harmonious finish

Tasting tips: To drink 7°-10°C. Aperitif, charcuterie, fish, pizza, poultry.

