



CHATEAU DE FONTENILLE

GRAND VIN DE BORDEAUX



PRODUCER PROFILE

Estate owned by: Stephane Defraine
 Winemaker: Stephane Defraine
 Total acreage under vine: 123
 Estate founded: 1989
 Winery production: 300,000 Bottles
 Region: Bordeaux
 Country: France

Bordeaux Rosé 2017

WINE DESCRIPTION

The Cabernet Franc grapes used in the making of the Bordeaux Rosé are picked from the vines in the cool of the early morning hours to preserve their freshness.

Gentle pressing and a brief maceration period yield the wine's delicate hue, while stainless steel fermentation at a cool temperature preserves freshness of fruit and bright acidity. Following just a few months in tank, Bordeaux Rosé is ready for bottling, and of course drinking!

TASTING NOTES

This rosé shows the classic pale pink hue associated with fine French rosé wine. On the nose, the wine is fresh and delightful, showcasing boyant aromas of raspberry and grapefruit together with fresh cut flowers. Showing balance and finesse on the palate, it is light in body and mineral in character. A clean and citrusy finish leaves the palate ready for another sip.

FOOD PAIRING

This attractive and trendy rosé is going to be a must for your aperitifs. It's superb with salads, couscous, stuffed tomatoes, sushi. Ideal for any relaxing moment.

VINEYARD & PRODUCTION INFO

Vineyard size:	10 acres
Soil composition:	Sand and Gravel
Training method:	Palissage Droit
Elevation:	380 feet
Vines/acre:	2000
Yield/acre:	2.6 tons
Year vineyard planted:	1983
Harvest time:	September
First vintage of this wine:	2013
Bottles produced of this wine:	20,000
Certified vineyards:	All
Certifying organizations:	ISO 14001

WINEMAKING & AGING

Varietal composition:	70% Cabernet Franc, 20% Merlot, 10% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Fermentation temperature:	61 °F
Type of aging container:	Stainless steel tanks
Size of aging container:	15,000 L
Length of aging before bottling:	4 months

