

CHÂTEAU D'ETROYES



Depuis 1720



BOURGOGNE Rosé 2018

GRAPE VARIETY: Pinot noir

SOIL : Clay

EXPOSURE : Southwest

AVERAGE AGE OF VINES: 40 years old

SURFACE: 0,75 hectare -1,85 acre

WINEMAKING: Made from bleeding after 3 hours of vatting. Settling and winemaking in temperature-controlled vats.

MATURING: In vat.

TASTING NOTES: Beautiful intense salmon color. Raspberry and redcurrant nose. Lively and fruity on the palate. Gouleyant wine.

WINE AND FOOD PAIRING: Delicatessen, grilled meats, pasta.

SERVING TEMPERATURE: 12-14°C – 54-57°F

AGEING POTENTIAL: 1 to 2 years