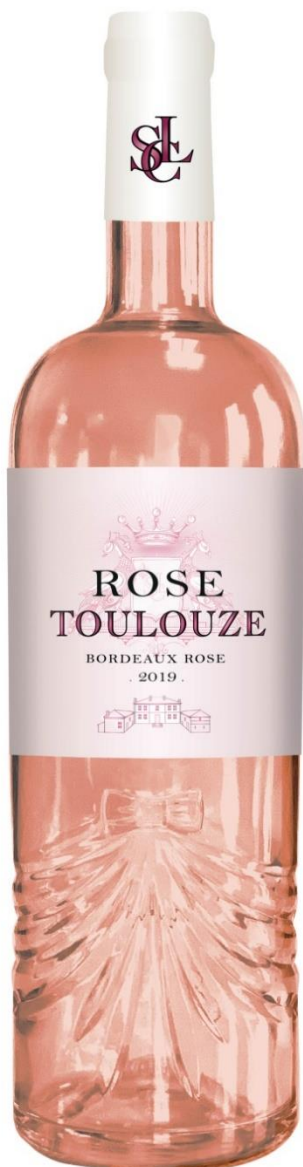


# ROSE TOULOUZE

AOC Bordeaux Rosé  
2019



CHATEAU  
TOULOUZE



## The Tasting

This rosé wine is made from direct pressing grapes of Cabernet Franc, and it's seducing by the freshness and its fruity aroma. You can ideally enjoy it as an aperitif with friends. It may also go well with seafood or pasta.

To taste it preferably within 2 years.

Alc/vol: 12.5%

Serving temperature: 8 à 10 °C

## The Domain

Locality: on the left bank of the Dordogne river

Surface area: 38 Ha

Production: 200 000 Blles /year

Terroir: gravelly soil, sand and clay, Exposition south

Varieties: 74% Merlot, 20% Cabernet Franc, 3% Cabernet Sauvignon et 3% Malbec

History: since the end of the XVIII<sup>th</sup> century and cited already in the 1<sup>st</sup> editions FÉRET

## The Viticulture

Density: 5000 stocks /ha

Work the soil mechanically

Grass planting 1 row out of 2

Grape optic sorting

Yield: 50 HL/ha

## The Vinification

Single-varietal: Cabernet Franc from plots selection grapes

150 HL thermoregulated stainless steel vat

Direct pressing

Alcoholic fermentaiton from 12 to 14 days with temperature control between 16 and 18 °C

Estate bottled

Production: 11 500 blles

Temperature controlled storage premises