



CHÂTEAU ROQUES MAURIAC

# CLASSIC ROSÉ

AOC BORDEAUX



## TERROIR AND VINEYARD

Roques Mauriac grows in highly favourable conditions: high density planting on one of the highest plateaus of l'Entre-Deux-Mers, the soil is made up of excellent quality, very pure clay on a flush underlying layer of maritime limestone. A geological make-up not unlike its prestigious neighbour, the Saint-Emilion plateau...

## VINIFICATION AND AGEING

Harvested at night, the grapes undergo a brief maceration with skins before pneumatic pressing during which we keep only the "heart of the press". The must settles and is maintained cold during a week in order to favour the development of distinctive aromas. Alcoholic fermentation takes place at low temperatures (14-16°C) in small concrete, thermo-regulated vats.

Shortly after blending the different varietals, this wine is bottled at the Château in order to preserve all of its flavour.

## TASTING

Once opened, this wine unveils notes of candy and red fruit (red currant and blackberry). Light, the flavour evolves towards chewy cookie and summer berries. Fresh and perfectly balanced, the finish is deliciously underlined by a fantastic acidity.

## SERVING SUGGESTIONS

A delicate and playful wine to enjoy with summer cuisine such as shrimp grilled on a plancha or serve with dessert for a surprising match with berry sherbet.