



CHÂTEAU LABATUT

CUVÉE PRESTIGE

AOC BORDEAUX (ROSÉ)

TERROIR AND VINEYARD

Planted in full southern exposure on gentle slopes and hillsides, this *terroir* is made up of fossil-rich maritime limestone underlying a layer of clay rich in iron ore.

VINIFICATION AND AGEING

Harvested at night in order to preserve the freshness of the grapes, the varietals are vinified separately. After immediate pressing and cold settling, the temperature is maintained at 15°-16°C for alcoholic fermentation. Malolactic fermentation is blocked. After fining and filtration, the wine is bottle at the Château four months after harvest.

TASTING

This *cuvée*, created from Merlot and Cabernet Franc, has donned a “rose petal” robe for its admirers. The nose unveils notes of strawberry, cherry and raspberry. Indulge in its freshness when enjoying the company of friends.

SERVING SUGGESTIONS

Enjoy at 10-12°C within the two years following harvest. Perfect for an aperitif, with summer cuisine or an exotic meal.

