



Les Bretèches Rosé 2015

Les Bretèches Rosé is a fresh and light wine, bearing a limpid and pale pink robe. This charming and pleasant rosé, particularly marked by the Cinsault, offers a nose of red fruits and citrus smoothly merging on the palate.

WINEMAKER

Fabrice Guiberteau

REGION

Bekaa Valley

GRAPE VARIETIES

35% Cinsault, 30% Syrah, 30% grenache
5% Tempranillo.

TERROIR

Cinsault on clay-limestone cambisol , as the Syrah, Grenache and Tempranillo are on silty clay and clay-limestone with marly subsoil.

CULTURE & VINIFICATION

A sustainable wine growing program allows for biodiversity in a healthy environment. An exclusively manual harvest on the estate vineyards. The wine is made by “bleeding” and direct pressing on pneumatic press. After destemming, berries are softly crushed and placed in tanks where the juice is immediately bled away from the skin followed by the “debourbage” (or settling). Alcoholic fermentation takes place at a controlled temperature of about 14-16°C and finishing with stabilization.

AGEING

In steel tanks before bottling at the château 6 months after vinification and stability control.

TASTING NOTES

Eye: Clear, bright salmon with light silver highlights.

Nose: The first bouquet is fresh, with a fine intensity showing hints of berries, raspberry and pear. The second bouquet is more fruity with hints of citrus and fresh pomelo. The nose is clear, flawless and delicate.

Palate: The first impression is vivid. This wine is round and balanced on the palate with notes of berries, redcurrant and citrus. .

FOOD PAIRING

It goes with everything, excellent with Lebanese mezze.

TEMPERATURE

Serve well chilled around 42°F (6°C) - Drink it young to best enjoy the freshness and fruit.

TECHNICALS

Alcohol: 13.5%, Total Acidity:4.47 g/l, Residual Sugar: 0.8 g/l