



CHÂTEAU GANTONNET

Bordeaux

Château Gantonnet dates from the 19th century, situated in Sainte Radegonde, in the heart of Entre-deux-Mers appellation. The estate of 83 hectares (with 70 hectares of red grapes) is overlooking the village where it enjoys excellent exposure to the sun.



Bordeaux ROSÉ 2014

AOC Bordeaux Rosé.

- Soil & Subsoil : Chalky-clay.
- Planting density : 3000 vines/hectare for the old vines (35-40 years) and 4000 vines/ha for recent plantations.
- Yield : 30 hl/hectare
- Average age of vines : 30 years
- Grape variety : 100% Merlot
- Pruning : Simple Guyot . Leaf thinning on east facing side.
- Winemaking : Pressed directly to favour pale color. Juices are cold maintained during 2 days before settling, to give a juice that becomes a subtle, delicate and aromatic rosé .Fermentation is done at low temperature to capture maximum freshness.
- Maturing : 100% in stainless vats on fine lies during 4 months until the bottling.
- Tasting : soft and delicate with dominant red fruits aromas.
- Food pairing : Summer salad, grilled fish, pizzas and definitely aperitif.
- Drink at around : 8-9°
- Production in 2014 : 12 000 bottles.

Vintage 2014 : Bud break began in early April with flowering Mid-June. The harvest started on September 16th. A good vintage, more fleshy, despite a very worrying August. Good weather in September allowed good conditions and maturity for harvest under the sun.

