



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 2015

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 varieties : 70% Malbec + 30% Merlot.
- 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 : Radiant rose colouring. The Malbec grape expresses its character fully with an explosion of fruit flavours (blackcurrant, pomegranate) and a hint of English candy. It is refreshing and generous in the mouth.
- Food pairing : Summer salad, grilled fish, pizzas and definitely aperitif.
- Drink at around : 8-9° C
- Annual production 8 000 bottles.

2015 vintage : Bud burst began in mid-April with flowering at the end of May. Harvesting took place from September 4th to the 9th.

