



CHÂTEAU
GANTONNET



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Bordeaux Rosé
50% Malbec, 50% Merlot
Heavy clay plateau with limestone subsoil

VINIFICATION AND AGEING

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. The ageing is done 100% in stainless vats on fine lies during 4 months until the bottling.

TASTING NOTES

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.

SERVICE TEMPERATURE : 9°C
AGEING POTENTIAL : 3 YEARS

