



# CHATEAU LES RENAUDS CUVÉE CLASSIQUE ROSÉ

Appellation	Bordeaux rosé
Color	Rosé
Surface area	3 hectares
Soil	Silicious-clay with graveley sub-soil
Age of vineyard	20 years and more
Grape varieties	50 % Merlot, 50 % Cabernet Sauvignon
Yield	50 hl/ha
Production	20 000 bottles
Winemaking	The rosé is obtained by running the must off, after approximately 12 hours of skin contact. Each grape variety is fermented separately, at low temperatures, then these wines are carefully blended to produce complex character that is typical to our estate.
Tasting Notes	Pale salmon color. Highly aromatic nose, with berry fruit and floral overtones. Light and lively, with a fresh pleasant flavor.
Food pairing	Aperitif. Barbecues. Goes great with pastas, paella and couscous.