

# BEAUJOLAIS ROSE

## History

*Beaujolais: soft feelings*

Beaujolais rosé arise from the gamay grape-variety, the vine Symbolic of black said Beaujolais with white juice.

## Soil

Granitic soil

## Wine-making

This rosé arises from a direct pressing after a short night maceration. After an alcoholic fermentation at low temperature (16 ° in 17°C) to preserve the fruity, the breeding is made in stainless tank.

## Tasting

It is with a color of salmon pink one pale one that appears this wine. Meaning, the nose is full of aromas of fresh summer fruits: a hint of raspberry, underlined by a touch of strawberry, with in bottom melon and apricot. The mouth is a beautiful balance: of the lightness, the crisp, and one finale nicely tightened with a beautiful aromatic obstinacy.

## Dishes and Wines

Apéritif, salads, grills.

## Service

To serve at 10-12°C.

To drink now and to keep during two years.