



CHÂTEAU LA ROSE PAUILLAC

AOC PAUILLAC

GRAPE VARIETY: 65% Merlot, 45% Cabernet Franc

LOCATION: Pauillac

SOIL: Clay and gravel

WINEMAKING: Traditional Medocain Vinification in stainless steel vats

AGEING IN BARREL: 6 to 9 months on French oak

AGEING POTENTIAL IN BOTTLE: 10 years

COLOR: Deep Purple

NOSE: Ripe black fruits, blackcurrant Tabaco and chocolate

MOUTH: Very expressive fresh fruity nose with toasted and spicy aromas

SERVICE: Between 16 & 18°C

FOOD PARING: Red meat, game and cheese

Sarl Belliard Vins Selections
14 bis rue de la fontanille
33290 Parempuyre – France
Tel: +33(0)556671359

