



CHÂTEAU ROQUES MAURIAC

L'AVANT GOÛT

AOC BORDEAUX (RED)

TERROIR AND VINEYARD

Roques Mauriac grows in highly favourable conditions: high density planting on one of the highest plateaus of l'Entre-Deux-Mers, the soil is made up of excellent quality, very pure clay on a flush underlying layer of maritime limestone. A geological make-up not unlike its prestigious neighbour, the Saint-Emilion plateau...

VINIFICATION AND AGEING

Made from young Merlot and Cabernet Sauvignon vines, this *cuvée* is made using a unique process. The grapes are removed from their stems, crushed and heated to 70°C in order to immediately extract the colour from the skin and the fruit. After macerating with skins for 5 to 6 hours, the grapes are pressed. The juice is then quickly cooled and vinified as a rosé wine, without the skins or seeds.

Once the malolactic fermentation has been completed, the wine is then rapidly bottled in our *chais* in order to preserve the profusion of its aromas.

TASTING

An explosion of fruit! Impressions of red currant, blueberry and blackberry are immediate and then confirmed by a voluptuous palate. The finish is tasty and fresh, with hardly any tannins.

SERVING SUGGESTIONS

Serve this summer wine well chilled (10-12°C) within the three years following harvest. Share with good friends accompanied with summer cuisine or a quickly improvised meal (cold cuts and cheese).

