

LESCHOSES

VINTAGE : 2024 AOP : VDF - rosé REGION : Bordeaux

SOIL : Fine clay-silt soil

GRAPE VARIETIES: 100 % Cabernet sauvignon

ALCOHOL: 12,5 % **AGEING TIME**: 5 years

CERTIFICATION: organic wine

Vinification

Destemmed harvest. Pressed rosé. Entonnage after settling for alcoholic fermentation in barrels.

Maturation

Aged in barrels for 6 months on fine lees with stirring. Light fining before bottling.

COLOR: pale salmon color.

NOSE: subtle with notes of wild strawberries, spices

and pepper.

PALATE: fleshy and airy, persistent finish with a hint of vanilla. Surprising roundness and great finesse.

To be served with

Spicy exotic cuisine, or sweet and sour flavors (rabbit with prunes, quail with grapes). Calamari a la plancha.

... En Rose



This is our renamed Hommage rosé cuvée. Made from a plot selection of 100% Cabernet Sauvignon. Proof that rosé can be a great gastronomic wine combining the aromatic complexity of a great white wine, the length in the mouth of a red wine and the finesse of a rosé.

Vineyard in organic and biodynamic agriculture