

VILLA IDA

VINTAGE : 2023
AOP : VDF - rosé
REGION : Bordeaux
SOIL : fine clay and gravel soil
GRAPE VARIETIES : 100 % Cabernet Sauvignon
ALCOHOL : 14 %
AGEING TIME : 3 years
CERTIFICATION : organic wine (Ecocert)

ROSE
clay jar wine

Vinification

Destemmed harvest, direct pressing.
Put in jars after settling for the alcoholic fermentation.

Maturation

Aged in jars for 6 months on fine lees with stirring. Our jars come exclusively from the Goicoechea pottery in the Basque Country, known for its high quality craftsmanship. Light fining before bottling.

COLOR : pale salmon color.

NOSE : very fine with notes of fresh fruit: peaches, nectarines, ...

PALATE : nice balance, fresh and persistent aromatic finish, silky and long.

To be served with

As an aperitif. Sushi, fish carpaccio, shrimp risotto.



Our rosé of the beautiful days, a guilty pleasure!

A beautiful aromatic complexity, greediness and a lot of finesse. The attack is light, the wine delicate and airy to accompany you without heaviness or bitterness.

Vineyard in organic and biodynamic agriculture