



CHATEAU CANEVELLE

AOC BORDEAUX ROSE 2023



Winemaking: rosé wine obtained by bleeding.

Early in the maceration process of destemmed red grapes, some juice is bled off by gravity and put into a new thermo-regulated vat where it settles overnight. The clear juice is then transferred to another tank for slow fermentation at low temperature.

Blend: Malbec (40 %), Cabernet Franc (30 %), and Cabernet Sauvignon (30 %).

Alcohol content: 13 % vol.

Tasting: This dry rosé illuminates the glass with its beautiful rose petal color.

The nose reveals aromas of small red fruits, candy, and delicate floral notes. The palate is generous and round.

Refreshing finish with citrus notes (clementine, grapefruit)

Pleasant as an aperitif, or perfect paired with a grilled red mullet or a chicken Pad Thai this rosé may match many other dishes according to your wishes.

Recommended serving temperature: 10°-12°C

Cellaring advice: to drink young (preferably within 2 years) to fully take advantage of fruit flavors and freshness.

Location: The estate is located in the Entre-deux-Mers area and covers 30 ha of vines classified as Appellation d'Origine Contrôlée. The vines are planted on hillsides overhanging the valley of the Dropt (tributary of the Garonne River). **Soil :** clay and limestone