

BEAUJOLAIS ROSÉ

The Beaujolais Rosé is fresh and light, to be enjoyed on sunny days.
Lively and fruity, it is taste in its first youth to fully express its delicacy!

COMPOSITION - PRODUCTION

TERROIR : Clay-limestone soils.

GRAPE VARIETY : 100% Gamay with white juice

VINIFICATION : Manual harvest – Direct pressing – Temperature control at 13/15°. Ageing on fine lees in stainless steel tanks for about 6 months.

TASTING

Its delicate pink color reveals sweet fresh and fruity scents. In the mouth, this Mâcon Rosé is a pleasure with its delicacy, freshness and delicately mineral finish.

APPEARANCE : Light and crystalline with raspberry reflections.

NOSE : Fine on scents of flowers, red fruits and citrus.

MOUTH : Perfumed, refreshing and supple. Beautiful aromatic balance.

SERVICE

FOOD & WINE PAIRINGS : Aperitif, mixed salads and grilled meats.

SERVING TEMPERATURE : 10°-11°

AGING POTENTIAL : 2 month after opening



Alcohol abuse is dangerous for health. To consume in moderation.



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