BERGERAC ROSÉ

CHATEAU VARI 2018 AOC Bergerac (Rosé)

Grape varieties:

- 70% Malbec
- 30% Merlot

Production:

• 5 000 bottles

Vineyard:

- Clayed limestone on deep limestone boulders
- Vineyard exposed south/south-west
- Average age of the vines: 40 years
- Density: 4 000 vines/hectares
- Rendering: 50 hectolitres per hectare

Elaboration of the wine:

Atypical Bergerac rosé wine because of its Malbec dominance. This "rosé de saignée" is settled at a cold temperature to clarify the juice just before the start of the alcoholic fermentation. Vinified and aged in steel vats. It is a lightly-coloured rosé, easy and light.

Visual description: Light pink with shiny reflection and discreet legs.

Olfactive description: Aromatic nose with slightly spicy red fruits notes.

<u>**Taste description:**</u> Fresh and lively wine which stays balanced in the mouth, between lightness and aromatic. In the length one can feel a red fruits persistence.

Wine pairing: Enjoyable for the aperitif, with a salad or grilled meat.







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