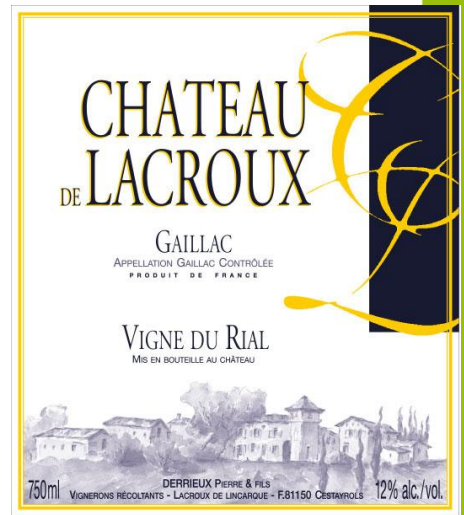




## AOC GAILLAC ROSE WINE

### Vigne du Rial



**Soil type :** Chalky clay, south east exposure.

**Grape Varieties :** Duras & Syrah.

**Average age of Vines :** 15 years.

**Production :** 50 - 55hl per hectare ( 13,000 bottles ).

**Vinification :** Maceration from 24 to 48 hours, bleeding, fermentation at 18°C to keep fruity aroma; fining and filtering in February/March, bottled in April.

**Colour :** Raspberry red.

**Bouquet :** Fresh, flowery, cherry-taste.

**Taste :** Fruity.

**Temperature :** Around 6° C.

**Ideal with :** Ham, salad, chicken, grilled meat; Aperitif in summertime.

