



## Le Fil Rose

### Thierry BONNET

**Your main character trait ?**

Kindness

**Your favorite activity ?**

I love hunting

**Your favorite vineyard ?**

Bordeaux, of course

**Your favorite thing about wine ?**

Working on developing it

Determination, enthusiasm, and passion: these are the keys to quality and the philosophy I try to apply in my vineyard. I represent the 4th generation of an authentic winegrowing family, which has handed down the love of work well done. I leave nothing to chance on the estate as I combine tradition and modernity with a perfectly structured vineyard, converting to organic farming and top-notch equipment, which allows me to devote myself solely to crafting rosé wines. Indeed, rosé wine is my specialty: the “Fil Rose” or rosé guideline of my winegrowing métier!



## Le Fil Rose

### BORDEAUX

**Village:** Soussac (Entre-deux-Mers)

**Total winegrowing area:** 23 hectares

**Terroir:** Soil of clay-limestone – North-South exposure – 20-year-old vines

**Winemaking and ageing:** Mechanical harvest. Vinified by pressing directly with a pneumatic press, perfect control of temperatures between 16 and 18 Celsius degrees during fermentation, which lasts from 2 to 3 weeks. Fining followed by filtration. Ageing in stainless steel vats.

**Blend:** 60 % Merlot, 20 % Cabernet Sauvignon, 20 % Cabernet Franc

**Tasting comments:** Pale in colour, the wine is a bright light pink. The impressive nose is marked by tangy candy aromas. The palate is supple with a frank very fresh attack with a distinctive amylic aroma. The wine is generous, extremely thirst-quenching and highly drinkable. This is a true and technically very accomplished rosé made by direct pressing!

**Food and wine pairings:** Marinated chicken skewers.

