



Le Fil Rose

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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)

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.

