



## Vignobles Gabriel & Co

### .Thierry BONNET

**Your favorite thing about wine ?**

Working on developing it

**Your favorite vineyard ?**

Bordeaux, of course

**Your favorite activity ?**

I love hunting

**Your main character trait ?**

Kindness

Determination, enthusiasm, passion and perhaps a touch of madness: these are the values that drive my work and define my philosophy. I represent the fourth generation of a family of dedicated winegrowers, where a passion for doing things properly has been passed down through the years. That is why nothing is left to chance. I combine tradition with modern techniques, farming organically in a well-structured vineyard equipped with state-of-the-art technology. This allows me to focus entirely on producing rosé wines, my speciality and my passion!



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### 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:** 50% Merlot, 25% Cabernet Franc, 25% Cabernet Sauvignon

**Tasting comments:** Pale in colour with delicate brick-hued highlights. The nose is expressive, with distinctive estery aromas. The palate is supple and fresh, offering an easy-drinking, fruit-forward style made simply to be enjoyed, whether by the pool or with friends.

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

